

## Khorasan, sweetcorn and chilli quick bread

This is quite possibly the easiest and quickest bread to make. Similar to cornbread in flavour and texture, it's a dense tin loaf best eaten warm and fresh from the oven.

My 'method' mostly consists of mixing all the ingredients up in one large bowl with a wooden spoon, so minimal washing-up to boot. The end result is a moreish blend of cheese, sweetcorn, spice and the taste of Khorasan, enhanced by a little cornmeal.

Blending the cornmeal with Khorasan flour doesn't lighten the consistency of the bread by much at all – it still has a crumbly, coarse texture, similar to a dense cornbread. This is a great side dish for dinner, or served as a big hunk of bread on the side of a salad or some grilled vegetables.

MAKES 1 LOAF,  
AROUND 620G

butter, for greasing  
40ml olive oil, plus 2 tbsp  
for frying  
100g fresh sweetcorn,  
sliced off the cob  
(roughly one corn cob)  
2 garlic cloves, finely  
chopped or crushed  
200g wholemeal  
Khorasan flour  
80g coarse cornmeal (or  
polenta), of the yellow  
variety  
2 large eggs, beaten  
¾ tsp baking powder  
100ml milk  
1 tsp sea salt  
2–3 chillies, finely  
chopped, or ground  
dried chillies to taste,  
plus a sprinkling for the  
topping  
80g mature Cheddar,  
grated, plus 20g extra  
to sprinkle on top

Preheat your oven to 200°C/gas 6 and line the base of a 10 x 20cm baking tin with baking parchment and grease the sides with butter.

Heat 2 tablespoons of olive oil in a frying pan and lightly fry your sweetcorn for 3 minutes or so, adding the garlic for the last minute. Remove from the heat.

Place all the ingredients except for the milk in a large bowl and mix by hand, then gradually add the milk until everything is thoroughly combined.

Spoon your mixture into the prepared tin and smooth the top. Bake for 30–35 minutes. Remove from the oven, add the extra cheese and chilli, then bake for a further 5–10 minutes until the cheese has melted and the bread is cooked through. Check whether it is done by inserting a metal skewer to see if it comes out clean. If not, then return the bread to the oven for a bit longer. Transfer to a wire rack to cool a little before serving. It is best eaten still warm from the oven, and on the day of making.

