



Hela Spice Singapore Pte Ltd

Savoury Dinner Loaf



Ingredients	Quantity
Eggs	3
Sugar	1 Tbsp
Oil	120ml
Hela Martha Mild Ketchup	2 Tbsp
Zucchini, Shredded	1 Cup
Chopped Ham	1 Cup
Grated Cheese	1 Cup
Milk	6 Tbsp
All Purpose Flour	1 & ½ Cup
Baking Soda	1 Tsp
Salt	1 Tsp
Hela Black Pepper Broken	1 Tsp

Instructions

1. Preheat your oven to 170C for 15 minutes. Mix the sugar, egg, oil, and Hela Martha Mild Ketchup for 5 minutes until combined.
2. Add in the zucchini, ham, and cheese. Mix until evenly distributed.
3. Slowly add and stir the milk into the mixture until combined.
4. In a separate bowl, combine flour, baking soda, salt, and Hela black pepper.
5. Pour the dry mixture into the wet batter in batches and mix well.
6. Pour the batter in the lined bread pan and bake for 30 minutes. Insert toothpick, and when it comes out clean it is ready to eat!
7. Allow to cool slightly and enjoy it with a bowl of hot soup!

The formulation in this table is to the best of our knowledge and reflects our interpretation of in-house generated recipe. Since government regulations vary from region to region, we cannot guarantee that all the products are in accordance with the regulations of the various countries. Further examination of existing laws is advised.

This recipe does not intend to be a comprehensive reference document and we encourage the user to carry out stability and performance tests in their final application to determine suitability.