

# Neven Maguire Bread Recipes

## ROSEMARY AND CRANBERRY SODA BREAD

Makes 1 loaf

### *Ingredients*

- 450g (1lb) plain flour, plus extra for dusting
- 1 tsp bicarbonate of soda
- 1 tsp salt
- 100g (4oz) dried cranberries
- 4 fresh rosemary sprigs, leaves stripped and finely chopped
- 350ml (12fl oz) buttermilk, plus a little extra if necessary
- butter, to serve

### Method

- Preheat the oven to 220°C (425°F/gas mark 7).
- Sift the flour, bicarbonate of soda and salt into a bowl.
- Stir the cranberries and rosemary through and make a well in the centre.
- Add the buttermilk and, using a large spoon, mix gently and quickly until you have achieved nice soft dough.
- Add a little bit more buttermilk if necessary, until the dough binds together without being sloppy.
- Knead the dough very lightly on a lightly floured surface
- Shape into a round that is roughly 15cm (6in) in size.
- Place on a non-stick baking sheet lined with parchment paper and cut a deep cross in the top.
- Bake at 220° C (425°F/gas mark 7 for 15 minutes
- Reduce the temperature to 200°C (400°F/gas mark 6) and bake for another 20–25 minutes, until the loaf is evenly golden and crusty.
- To check that the bread is properly cooked, tap the base – it should sound hollow. If it doesn't, return it to the oven for another 5 minutes.
- Transfer the cooked soda bread to a wire rack and leave to cool for about 20 minutes. This bread is best eaten while it's still warm.

Neven's Tip: This bread is best made fresh, but it can be made in advance and frozen.

# WHEATEN BREAD

Make 1 large loaf or 4 small loafs

## *Ingredients*

- 8oz self-raising flour
- 8oz wholemeal flour
- 1 tsp baking powder
- 1 level tsp bread soda
- 1 tsp fine salt
- 1 egg
- 250g hazelnut yoghurt
- 8oz milk
- Rolled oats to sprinkle on top

## Method

- Preheat the oven to 190°C
- Sieve together the self-raising flour, baking powder, bread soda and salt into a large bowl
- Add in the wholemeal flour
- Mix the egg, yoghurt and milk together in a jug
- Slowly add in the wet ingredients
- Mix well to combine, and be careful not to over mix
- Oil a loaf tin and place the mix into the tin or into 4 small tins and sprinkle over oats
- To bake 1 large loaf : Bake at 190 °C for 30 minutes & Reduce the temperature to 180 °C for a further 30-32 minutes
- To bake 4 small loaf : Bake at 190 °C for 15 minutes & Reduce the temperature to 180 °C for a further 15-17 minutes

Neven's Tip: This bread can be made in advance, wrapped in tin foil and frozen. Remove from freezer and reheat in a preheated oven at 160 °C for 10 minutes until warmed through

# MACNEAN HOUSE WHEATEN BREAD

Serves 8 (approximately)

## *Ingredients*

- 500g coarse wholemeal flour
- 125g plain flour, plus extra for dusting
- 1 tsp bread soda
- 1 tsp salt
- 600ml buttermilk, plus a little extra if necessary
- 1 tblsp light brown sugar
- 1 tblsp melted butter, plus extra butter for greasing & serving
- 1 tblsp golden syrup
- 1 tblsp porridge oats

## Method

- Preheat the oven to 200°C (400°F/gas mark 6) and grease 2 x 900ml (1 1/2 pint) loaf tins.
- Sift the flours, bread soda and salt into a bowl. Make a well in the centre of the dry ingredients and add the buttermilk, brown sugar, melted butter and golden syrup. Using a large spoon, mix gently and quickly until you have achieved a nice dropping consistency. Add a little bit more buttermilk if necessary, until the mixture binds together without being sloppy.
- Divide the mixture equally between the prepared loaf tins and sprinkle over the porridge oats. Bake for 1 hour, until cooked through and each one has a slightly cracked crusty top, checking halfway through that the loaves aren't browning too much. If they are, reduce the temperature or move the loaves down in the oven.
- To check that the loaves are properly cooked, tip each one out of the tin and tap the base. It should sound hollow. If it doesn't, return it to the oven for another 5 minutes. Tip out onto a wire rack and leave to cool completely.

**Neven's Tip: Cook it ahead! The beauty of this bread is that it takes so little time to prepare, but you could have everything weighed out and ready to go beforehand. Particularly the dry ingredients in zip lock bags**

# BREAKFAST MUFFINS

Makes 12

## *Ingredients*

- 50g plain flour
- 100g wholemeal flour
- 1 tbsp baking powder
- 1 tsp ground cinnamon
- 2 tbsp honey
- 3 ripe bananas
- 50g ready-to-eat dried dates, pitted and finely chopped
- 1 large egg
- 200ml buttermilk
- 3 tbsp olive oil
- 1 tbsp rolled oats

## Method

- Sift both flours, baking powder and cinnamon into a bowl, then tip in anything left in the sieve and stir in the honey.
- When ready to bake, preheat the oven to 180°C /350°F/gas mark 4.
- Line a 12-cup muffin tin with paper cases.
- Peel the bananas and mash two of them to a puree, then stir in the dates. Beat the egg with the buttermilk and oil.
- Add to the dry ingredients and stir until just blended, then lightly and quickly fold in the banana mixture. The batter should look roughly mixed, with lumps and floury pockets.
- Fill each paper case two-thirds full of the batter, then cut the remaining banana into 12 slices, discarding the ends, and pop one slice on top of each muffin.
- Sprinkle over the oats and bake for about 20 minutes, until well risen and golden brown.
- Transfer to a wire rack to cool slightly.
- These are best served warm.

# RED ONION AND ROSEMARY FOCACCIA

Makes one 27.5cm x 18cm (11 x 7in) flat loaf

## *Ingredients*

Red Onion Marmalade:

- 1 large red onion, halved and cut into slices
- 1 tbsp balsamic vinegar
- 1 tsp brown sugar

Focaccia Bread:

- 450g (1lb) strong white flour, plus extra for dusting
- 1 tsp fast action dried yeast
- 1 ¼ tsp sea salt
- 225ml (8fl oz) tepid water
- 7 tbsp olive oil, plus a little extra
- 2 tbsp basil pesto
- 2 fresh rosemary sprigs, leaves stripped
- 12 Boilie goat's cheese balls, drained (from a jar)
- 50g (2oz) freshly grated Parmesan

## Method

*Red Onion Marmalade:*

- Heat 1 tablespoon of the olive oil in a small pan over a low heat and toss in the red onion, vinegar and sugar.
- Gently cook for 12–15 minutes, until the onion is completely softened and caramelised.
- Set aside until required or store in an airtight container in the fridge

*Focaccia:*

- Mix together the flour, yeast and ¼ teaspoon salt in a large bowl. Make a well in the centre and pour in the tepid water and 5 tablespoons of the olive oil. Mix well to achieve a soft dough.
- Turn the dough out onto a clean surface and knead for 10 minutes, until smooth and elastic. Place in an oiled bowl, cover with oiled clingfilm and leave to rise in a warm place for about 1 hour, until doubled in size.
- Turn the dough back out onto a clean surface and knock it back, then knead for another 2–3 minutes and roll out to a large rectangle about 1cm (1/2in) thick. Place in an oiled, lined baking tin that is 27.5cm (11in) x 18cm (7in) and at least 4cm (1 1/2in) deep. Cover with oiled clingfilm. Leave to rise again for 30 minutes, until it looks soft and pillowy.
- Meanwhile, preheat the oven to 220°C (425°F/gas mark 7).
- Prick the risen dough all over with a fork. Spread over the pesto, then arrange the red onion marmalade on top. Stick the rosemary into the dough and arrange the goat's cheese balls in rows, then sprinkle over the Parmesan with the remaining 1 teaspoon salt.

- Drizzle with the remaining olive oil and bake for about 30 minutes, until risen, cooked through and golden brown. Leave in the tin for a few minutes, then transfer to a wire rack to cool. Drizzle with a little extra olive oil to keep the crust softened.
- To serve, transfer the focaccia to a breadboard and cut into chunks. Arrange in a breadbasket to serve.