



Page Mill Winery

Goat Cheese, Bacon & Olive Savory Bread -Cake

Ingredients:

6 slices of thick-cut bacon, cut crosswise into ½-inch strips
1 ½ cups all-purpose flour
2 tsp. baking powder
1 tsp. cayenne
¼ tsp. kosher salt
4 large eggs, at room temperature
½ cup buttermilk
¼ cup extra-virgin olive oil
2 tsp. Dijon mustard
6 oz, crumbled goat cheese
1 1/3 cups grated parmesan cheese
½ cup pitted kalamata olives, halved lengthwise
2 scallions, finely chopped
½ serrano chile, seeded & minced
2 tsp. minced thyme

Preheat oven to 350 degrees. Coat a 9-inch loaf pan with cooking spray and line the bottom with parchment paper. In a skillet, cook bacon over moderate heat until crispy. Drain on paper towels. In a large bowl, combine the flour, baking powder, cayenne, and salt. In a medium bowl, whisk the eggs with the buttermilk, olive oil and mustard. Make a well in the center of the dry ingredients and stir in the egg mixture until just combined. Fold in the goat cheese, parmesan, olives, bacon, scallions, chile and thyme. Scrap batter into the prepared loaf pan and smooth the surface.

Bake the bread until golden on top and toothpick inserted in center comes out clean, about 35-40 minutes. Let cool for 15 minutes, then run a knife around the loaf to loosen from the pan. Transfer loaf to a cutting board and let cool completely. Cut loaf lengthwise and then crosswise to yield 16 small cakes.

The loaf/cakes can be wrapped in plastic and stored in the refrigerator up to 1 week.