

Pizza Lunch Loaf

1 and ¼ cups SR flour
1 cup grated mozzarella
3 green onions
12 slices salami cut into strips
½ cup sliced olives
½ cup semi-dried tomatoes, chopped
¼ cup finely chopped parsley
¼ cup finely chopped basil
4 eggs
¼ cup olive oil
½ cup milk

Method

1. Preheat oven to 180C/160C fan-forced. Grease a loaf tin and line with baking paper, extending paper 2cm upwards each side.
2. Place flour in large bowl. Add mozzarella, onion, salami, olives, tomato, onion and basil. Season then stir until combined.
3. Make a well in the centre, add egg, oil and milk.
4. Stir until just combined then pour into the prepared tin.
5. Bake 55 mins- 1 hour until a skewer, inserted, comes out clean. Stand in pan for 10 mins.
6. Transfer to a wire rack to cool. Serve with extra basil leaves and olives or a salad for lunch.

