

HERBED CORNMEAL BREAD

Wheat-free Gluten-free Dairy-free Vegetarian

A savoury treat to be served with a main meal or your favourite dip.

Ingredients:

- 1 cup organic polenta
- 1 cup organic rice flour
- 1 cup grated carrots
- 1 tablespoon fresh parsley
- 1 tablespoon fresh chives
- 1 teaspoon Marjoram or oregano
- 1 clove garlic, crushed
- 1 cup unflavoured yoghurt/soy yoghurt
- 2 eggs
- 125g butter/dairy-free alternative (melted) or 125ml extra virgin olive oil

Method:

Preheat oven to 180°C.

In a large bowl combine polenta and rice flour.

In a separate bowl mix together other ingredients.

Make a well in flour mixture and pour in the mixture of other ingredients.

Transfer to greased and lined loaf tin and bake for 45-60mins until browned on top.

Cool in tin for 5 minutes before turning onto a cooling rack.