

Sea Salt and Lime Encrusted Cornbread



Ingredients

120 g cornmeal
25 g cornmeal for dusting
75 g plain flour
3 tsp baking powder
1 tsp sea salt
40 g caster sugar
100 g butter
75 g sweet corn
130 g buttermilk
75 g egg
1 thinly sliced lime
A big pinch of flaky sea salt

Instructions

- Preheat oven and baking stone to 200C
- Weigh all dry ingredients and mix together in a bowl
- Melt the butter in a pan and once liquid add to the dry ingredients, along with the sweetcorn. Mix for 1 minute.
- Once combined drizzle in the buttermilk and egg, and scrape the edges of the bowl before beating with a mixer for five minutes at medium speed
- Line a baking tray with greaseproof paper and sprinkle the cornmeal on the bottom – this will ensure your bread has a beautiful crunch with each bite
- Pour the mixture onto the tray and then top with the thinly sliced lime
- Pop into the oven for 5 minutes and then add the sea salt flakes to the top of the loaf
- Bake for a further 15 minutes before removing to cool