



# Beer bread and smoked fish dip

## For the bread

### Ingredients

- 3 cups self-raising flour
- 1tsp salt
- 2tsp sugar
- 375ml beer
- Grated cheese
- Thinly sliced onion

### Method

Mix the flour, salt, sugar and beer into a sticky batter, then fold in the grated cheese and thinly sliced onion. Transfer the mixture into a sprayed loaf pan and bake for 40 minutes at 180C.

## For the dip

### Ingredients

- Flaked smoked fish
- ½ cup sour cream
- ½ cup mayonnaise
- Finely chopped red onion
- Salt and pepper to taste
- Lemon juice to taste
- Tabasco sauce to taste
- Panko crumbs
- Grated cheese

### Method

Combine all the ingredients in a bowl then transfer into a baking dish. Top with the panko crumbs and grated cheese and bake for 15 minutes at 180C or until golden on top.

Slice and toast your bread and serve topped with some of the dip, parsley, sliced spring onion, chilli and olive oil.