

Prosciutto, Manchego and Balsamic Onion Soda Breads

[Alvin's](#) Prosciutto, Manchego and Balsamic Onion Soda Breads recipe appears in the [Bread](#) episode of Season 3 of [The Great British Baking Show](#).

Ingredients

- 4 tablespoon olive oil
- 2 large red onions, finely sliced
- 6 tablespoon Balsamic Vinegar
- 3 tablespoon soft brown sugar
- 900 grams plain white flour
- 2 teaspoon bicarbonate of soda
- 2 teaspoon table salt
- 60 grams unsalted butter, cold and diced
- 160 grams Prosciutto, torn
- 200 grams Manchego cheese, diced into cubes
- Small handful of basil leaves, torn into small pieces
- 568 grams buttermilk
- 100 grams tap water
- **For the topping:**
- Reserve 2 tablespoon onions, a handful of grated cheese and a small amount of torn prosciutto.

Directions

1. Preheat the oven to 220°C / 200°C fan Gas 7. Line two baking sheets with parchment paper and set aside.
2. Set a non-stick frying pan over medium high heat and add the oil and butter. Once hot add the finely sliced onions and stir. Turn the heat low and cover for 15 minutes to cook. Add the vinegar and sugar and cook for a further 5 minutes and allow to cool completely.
3. Sift the flour, bicarbonate of soda and salt in a bowl, then add the butter and lightly rub it with the flour until it resembles bread crumbs.
4. Add the balsamic onions, torn prosciutto, cheese and basil and toss to incorporate. Make a well in the middle and add the thinned buttermilk. Mix using a lightly floured hand or a table knife until it comes together into a rough looking but soft sticky dough. Add a little more thinned buttermilk if the dough feels dry and won't come together.
5. Turn the dough into a lightly floured surface. Divide into 2 equal pieces. Do not knead. Transfer to the prepared baking sheet. And repeat with the other piece of dough. Flatten the top about 4 cm height, dust with a little flour and finally, score the top with a sharp knife and cover with the reserved onions, ham and grated cheese.
6. Bake in the preheated oven for 35-40 minutes or until golden brown and sounds hollow when tapped on the base. Cover the top with foil if it's starting to brown too much. Transfer into a wire rack, brush with melted butter liberally and allow to cool at least 15 minutes before eating.