

BREAD

Sopressata-Asiago Beer Bread

1 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	16	\$0.40	165 kcal

The recipe Sopressata-Asiago Beer Bread can be made in about 45 minutes. For 40 cents per serving, you get a bread that serves 16. One portion of this dish contains about 5g of protein, 5g of fat, and a total of 165 calories. It can be enjoyed any time, but it is especially good for Father's Day.

Ingredients

☐ 3 ounces 3/4 cup shredded Asiago cheese	☐ 2 teaspoons baking powder
☐ 12 ounce Italian lager beer (such as Peroni)	☐ ¼ teaspoon freshly ground black pepper
☐ 2 tablespoons melted butter, divided	☐ 3 cups 13.5 ounces all-purpose flour (about
☐ 1 garlic clove, minced	☐ 2 tablespoons chopped green onions
☐ 1 tablespoon olive oil	☐ 2 ounces finely chopped Sopressata salami
☐ 1 teaspoon salt	☐ ½ cup minced shallots
☐ 3 tablespoons sugar	

EQUIPMENT Bowl, Frying pan, Oven, Knife, Whisk, Wire rack, Loaf pan, Measuring cup

Method

- 1 Preheat oven to 37
- 2 Heat oil in a small skillet over medium-low heat.

- 3 Add shallots and green onions to pan; cook 10 minutes or until browned, stirring occasionally. Stir in pepper and garlic; cook 1 minute.
- 4 Weigh or lightly spoon flour into dry measuring cups; level with a knife.
- 5 Combine flour, sugar, baking powder, and salt in a large bowl, stirring with a whisk; make a well in center of mixture.
- 6 Add onion mixture, cheese, and beer to flour mixture, stirring just until moist. Stir Sopressata salami into batter.
- 7 Spoon batter into a 9 x 5 inch loaf pan coated with cooking spray.
- 8 Drizzle 1 tablespoon butter over batter.
- 9 Bake at 375 for 35 minutes.
- 10 Drizzle remaining 1 tablespoon butter over batter.
- 11 Bake an additional 25 minutes or until deep golden brown and a wooden pick inserted into the center comes out clean. Cool in pan 5 minutes on a wire rack; remove from pan. Cool completely on wire rack.

Nutrition per serving

165	5 g	5 g	23 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			2.4 g · 15% of daily needs
Fibre			0.9 g · 4% of daily needs
Sugar			3 g · 3% of daily needs
Sodium			377 mg · 16% of daily needs
Cholesterol			10.2 mg · 3% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/sopressata-asiago-beer-bread-147092