

Soda Bread with Herb Butter

Equipment:	Ingredients:
Scales Measuring cups and spoons Wooden spoon Large bowl Small bowl Chopping board Knife Baking tray Serving baskets	500g plain flour, plus extra for dusting 400g wholemeal plain flour 2 teaspoons of salt 2 teaspoons of Bicarbonate of Soda (Baking Soda) 2 and 2/3 cups buttermilk, plus 2 tablespoons extra 150g butter 10 stalks parsley 10 chives 10 sprigs oregano

What to do:

1. Preheat the oven to 230°C
2. To make the bread dough, add the two kinds of flour together, along with the salt and bicarbonate of soda into the large bowl. Make a well in the dry ingredients, then pour in the 2 and 2/3 cups of buttermilk. Mix quickly with the fork (or your hand) until you have a dough. Dust the workbench and the baking tray/s with flour. Tip the dough onto the workbench.
3. Knead the dough briefly, then flatten the dough to about 3cm high. Cut out small round shapes with a scone cutter. Make enough for one per person.
4. Brush the surface of each bread roll with the extra buttermilk. Bake for 8 minutes, then reduce the heat to 200°C and bake for a further 2 minutes. Take care to not burn the soda bread.
5. While the bread is baking, make the herb butter. Rinse the parsley, chives, and oregano. Dry by rolling in the tea towel. Set out the chopping board and large knife and chop the herbs finely. Work the herbs into the butter, using the fork, until evenly mixed. Place the butter into very small butter dishes, and keep refrigerated until it is time to eat.
6. Remove the bread from the oven. Tap the bread rolls - if they sound hollow, then they are done. Turn out onto the wire rack and allow to cool a little before cutting.
7. Serve the bread alongside the herb butter.