

## Soda Bread with Herb Butter

*This recipe creates 30 small rolls*

<p><b>Equipment:</b> Scales Measuring cups and spoons Wooden spoon Large bowl Small bowl Chopping board Knife Baking tray Serving baskets</p>	<p><b>Ingredients:</b> 250g Plain Flour, plus extra for dusting 200g Wholemeal Plain Flour 1 teaspoon of salt 1 teaspoon of Bicarbonate of Soda (Baking Soda) 1 1/3 cup Buttermilk, plus 2 tablespoons extra 150g butter 10 stalks parsley 10 chives 10 sprigs oregano</p>
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### What to do:

1. Preheat the oven to 170°C. Weigh the butter needed for the herb butter and set aside in the small bowl to come to room temperature.
2. To make the bread dough, add the two kinds of flour, along with the salt and bicarbonate of soda, into the large bowl. Make a well in the dry ingredients, then pour in the 1 and 1/3 cups of buttermilk. Mix quickly with the fork (or your hand) until you have a dough. Dust the workbench and the baking tray with flour. Tip the dough onto the workbench.
3. Knead the dough briefly, then flatten the dough to roughly 3cm high.
4. Using a cookie cutter cut out 30 scone like shapes. (or enough for everyone)
5. Brush the surface of each bread roll with buttermilk. Bake for 15 minutes at 170°C
6. While the bread rolls are 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 this mixture into 3 small containers, and leave in the fridge until serving.
7. Remove the bread rolls from the oven.
8. Serve while hot, with a butter container on each table. Don't forget to supply a knife so everybody can enjoy the butter on their roll.