

# Soda bread with herb butter

**Notes:** Make double the bread mixture for the class. You need to make 4.

## Equipment

- Scales
- Bowls- small, large
- Sifter
- Measuring spoons and cups
- Fork
- 2 Baking trays
- Pastry brush
- Large knife
- Tea towel
- Chopping board
- Baking paper
- Wire rack

## Ingredients

### Bread

- 250g plain flour – plus extra for dusting
- 200g wholemeal flour
- 1 teaspoon salt
- 1 teaspoon bicarbonate soda
- 1 1/3 cups buttermilk plus 2 tablespoons extra (see Tip below)

### Herb Butter

- 250g butter
- 15 stalks parsley
- 15 chives
- 15 sprigs oregano

## What to do

Preheat oven to 230°C. Weigh the butter needed for the herb butter and set aside in a small bowl to come to room temperature.

To make the dough, sift the two kinds of flour along with the salt and bicarbonate soda into a large bowl. Make a well in the dry ingredients, then pour in the 1 ½ cups of milk. Mix in quickly with the fork or your hand until you have dough. Dust the workbench and baking tray with flour. Tip the dough onto the work bench

Knead the dough briefly, cut in half and then flatten each half to form a circle, about 3cm high, and then transfer to the floured baking tray.

Brush the surface with the extra milk and mark each loaf into 16 portions using the back of the table knife. Bake for 15 minutes then reduce the heat to 200°C and bake for 20 more minutes.

While the loaf is baking, make the herb butter. Rinse the parsley, chives and oregano and dry by rolling in a clean tea towel. Pick off any leaves that are yellow or slimy and place damaged leaves in compost. Set out the chopping board and large knife and chop the herbs finely. Work the herbs into the butter using the fork. Place a double sheet of baking paper on the chopping board and spoon on the herb butter. Place butter in a small bowl with a knife to serve.

Remove bread from the oven. Tap the loaf – if it sounds hollow, then it is done. Turn out onto the wire rack and allow it to cool a little before cutting.

**Tip:** Buttermilk substitute – Add 1 teaspoon white vinegar to 1 cup of milk and let stand 10 minutes.

From the Stephanie Alexander Kitchen Garden Cooking with Kids