

## Five Ways with White Soda Bread

I love the versatility of the traditional white soda bread recipe. Here are five suggestions on how to experiment with and enjoy this simple bread. I've brought some Italian influence to this recipe in the form of pesto pinwheels, focaccia and pizza to keep the other half happy!

### Fresh Herb and Leek White Soda Bread

#### Makes 1 loaf

450g plain white flour

1 tsp caster sugar

1 tsp bread soda  
(bicarbonate of soda)

pinch of salt

1 large leek, white part  
only, finely diced and  
cooked until lightly  
caramelised

3 tbsp thyme, parsley  
and/or chives, chopped

350-400ml buttermilk

1. Preheat the oven to 200°C/fan 180°C/gas 6.
2. Sieve all the dry ingredients into a bowl. Mix in the cooked leek and the fresh herbs of your choice.
3. Make a well in the centre, pour in most of the buttermilk and mix with one hand to form a soft dough. If more buttermilk is needed, add it in now.
4. When mixed, turn the dough out onto a floured surface and knead lightly. Place on a floured baking tray and flatten gently. Make a fairly deep cross on the top.
5. Bake in the preheated oven for 15 minutes. Reduce the temperature to 180°C/fan 160°C/gas 4 and continue to bake for a further 20-25 minutes, or until golden brown and an inserted skewer comes out clean.
6. To test, tap the bottom of the loaf. If it sounds hollow, the bread is ready.

✿ Always mix with a light hand, not a wooden spoon.  
The lighter the mixing, the lighter the bread.