



ITALIAN SODA BREAD

IRISH SODA BREAD TWIST ON AN ITALIAN CLASSIC

- 450g soda bread flour
- 2 tbsp grated parmesan cheese
- 400ml buttermilk
- 1 sliced small red onion
- 1 tbsp chopped rosemary
- 1 tsp sea salt
- 2 tbsp olive oil

- 1** Lightly grease and line a small deep baking tray approximately 8" x 11" and line with baking parchment. Preheat the oven to 220°C (200°C).
- 2** Place the flour into a mixing bowl, grate the parmesan into the flour and mix well. Pour the buttermilk into it and mix with a round bladed knife into a soft dough.
- 3** Lightly knead the dough for a few minutes before transferring it to the prepared baking tin.
- 4** Scatter the dough with the onion and rosemary. Drizzle with the olive oil and sprinkle the sea salt on top, making indentations with fingertips in the dough. Bake for 25mins until risen and golden.