



Food For Thought Recipe and Allergen Card

Soda Bread

3 Loaves

Ingredient	Hannah Product Code	Quantity
Self Raising Flour		500g
Strong Flour		500g
Salt		2 tsp
Bicarbonate of Soda		2 tsp
Buttermilk		1,200 ml

RECIPE METHOD – ALLERGENS

1. Add all dry ingredients to the bottom of the planetary mixer
2. Add the buttermilk to the dry ingredients
3. Using the dough hook slowly kneed the dough until it comes together (add more buttermilk if necessary)
4. Tip the dough out onto a clean surface and cut into 3 equal pieces
5. Form each piece into a round loaf shape and score a cross in the top of each one
6. Place on a baking tray lined with baking parchment
7. Allow to rest for 10 minutes and then transfer to a preheated oven at 200 °C
8. Bake the loaves for around 30 minutes or until they sound hollow on the bottom when tapped
9. Allow to cool

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : **Wheat**

Rye

Barley

Oats

Spelt

Kamut

Milk

Eggs

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain...