



## Soda Bread

Ingredient	10 Portions	50 Portions	100 Portions
Self Raising Flour	250g	1.25kg	2.5kg
Strong Flour	250g	1.25kg	2.5kg
Salt	1 tsp	5 tsp	10tsp
Bicarbonate of Soda	1 tsp	5 tsp	10tsp
Buttermilk	600 ml	3 ltr	6 ltr

### Method

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

**Allergens** Wheat, Milk