



**Soda Bread with Roast Peppers, Cheese and Herbs  
Makes 1 large loaf**

**Ingredients**

450g plain flour  
1 tsp bread soda  
1 tsp salt  
80g roast peppers, peeled and chopped  
3 tbsp chives, chopped  
80g mature cheddar coarsely grated  
400ml buttermilk  
butter to serve

**Method**

Bread baking 220°C with low added steam

1. Line a baking sheet or loaf tin with parchment paper.
2. Sift the flour, bread soda and salt into a large bowl. Add the chopped peppers and herbs.
3. Add the grated cheddar. Mix together well then make a well in the centre.

4. Pour in about  $\frac{3}{4}$  of the buttermilk. Mix gently to combine the ingredients adding a little more buttermilk as necessary to form soft but not sticky dough. Tip out onto a lightly floured work surface. Work the dough as little as possible, just enough to get the desired shape. For a traditional shape, use floured hands to shape into a round then flip the dough over onto the prepared baking sheet. Use a sharp knife to cut a cross in the dough about 1 cm deep.
5. Alternatively transfer to a loaf tin, smooth the top and cut a channel about 1 cm deep down the length of the bread.
6. Place the bread in the oven for 15 minutes, then lower the temperature to 180°C and bake for a further 25 minutes for a round and 30 minutes for a loaf.
7. Cool completely on a wire rack before cutting and serving with lots of butter.