



## Soda Bread and Cucumber Dip



Preparation time: 40 mins

Cooking time: 15 mins

### Ingredients

Infused Soda Bread

450g plain flour

1 tsp caster sugar

1 tsp bicarbonate of soda

Pinch of salt

350-425 ml buttermilk

### Cucumber dip

½ cucumber

110g natural yogurt

¼ teaspoon salt

¼ teaspoon pepper

¼ teaspoon dried mint

¼ teaspoon garlic puree

3 tablespoon olive oil

¼ dried dill

Salt and pepper to taste

### Method

Infused Soda Bread:

- 1) Preheat oven to 230 °C.
- 2) Sift all dry ingredients into a large bowl. Make a hole in the centre of your ingredients and add 365ml of buttermilk. Save 60ml of buttermilk on the side to use later.
- 3) Using one hand, with your fingers outstretched like a claw, bring the dry and liquid ingredients together. (Do not knead). Lightly bring your mixture together.
- 4) The dough should be soft but not wet or sticky. When it has come together, transfer to a lightly floured surface and bring together a little more.
- 5) Using both hands, pat into two separate round shapes and then transfer to a baking tray. Cut into the top of the dough the shape of a cross.



- 6) Place the baking tray into a preheated oven for 15 mins. Then turn the oven down to 200°C and bake for a further 30 mins
- 7) To ensure the loaf is cooked, turn it onto its side and tap the bottom. If your bread sounds like a hollow drum, it's cooked!  
**If your bread is slightly wet on the bottom, turn it over and put back in the oven for a further 5 minutes**

### **Method**

#### Cucumber Dip

- 1) Slice and dice your cucumber into 1cm pieces and place into a bowl.
- 2) Pour your natural yogurt, dill, salt and pepper onto your cucumber. Gently mix together. Place into your container and place into the fridge to chill.