

Irish Soda Bread (with a twist)

(a quick and easy bread to serve with soup)

Ingredients

175g (6oz) Self Raising Flour

Pinch of Cayenne Pepper

1tsp salt

1 medium potato, grated raw

3 spring onions, chopped

1 tsp dried (or fresh) rosemary

1 piece of Feta cheese cut into cubes

1 large egg

1tbsp milk

1tsp grain mustard



Method

- Combine grated raw potato with flour, cayenne pepper and salt
- Add chopped spring onions, rosemary and 2/3 of the cheese
- Add milk, egg and mustard and combine with a palette knife and then by hand (mixture is quite moist)
- On an oiled baking sheet, form a dome from the dough and lightly score into quarters
- Top with a sprinkle of rosemary and remaining cubes of feta
- Bake in a preheated oven at 190C for approx. 40 mins

N.B works equally well with goats' cheese and thyme