

Richard Corrigan's Soda bread

The engaging Irish chef has been based in London for decades, but his food often harks back to his Celtic roots, as this soda bread does



Serves 6

Preparation time 10 mins

Cooking time 45 mins

250g plain flour

10g salt

15g sodium bicarbonate

150g wholemeal flour

150g jumbo oat flakes

1 tbsp clear honey

1 tbsp black treacle

500ml buttermilk

Heat the oven to 200C and line a baking sheet with baking grease.

Combine the dry ingredients in a bowl. Make a well in the centre, then mix in the honey, treacle and buttermilk, working everything together lightly with your hands until you have a loose, wet dough.

Flour your hands, shape the dough into a round and lift it onto the baking sheet. Cut a cross in the top. As the loaf cooks it will help to separate it into quarters. Put it into the oven and bake for about 45 minutes or until the loaf sounds hollow when you tap the base with your knuckles. Put it on a wire rack, cover with a damp cloth and leave to cool. Don't think of putting dairy spread on it. This bread needs and deserves butter.