



Cashel Blue, Fig & Walnut Soda Bread St Patrick's Day Recipe

The beauty of traditional Irish Soda Bread is the speed and ease of baking. It takes around 10 minutes to make, 30 minutes to bake and is delicious eaten warm with a scraping of butter. Our St Patrick's Day recipe combines fruity Fig & Walnut Conserve with mellow, Irish Cashel Blue cheese.

Ingredients

- 200g Cashel Blue Cheese
- 90g Jar of Paxton & Whitfield Fig & Walnut Conserve
- 300g Wholemeal Flour
- 200g Self Raising Flour
- 1 tsp Bicarbonate of Soda
- 1 tsp Salt
- 400ml Whole Milk
- 1 tbsp Lemon Juice

Method

- Set the oven to 180°C (356 °F)
- Mix the whole milk with the lemon juice and leave to curdle.
- Combine the wholemeal & self raising flour into a bowl, add the bicarbonate of soda, salt and mix together.
- Make a well in the middle of your dry mixture and pour in the curdled milk.
- Add the Cashel Blue cheese (cut into small pieces) and spoon in the jar of Fig & Walnut Conserve.
- Using a wooden spoon, gently mix the ingredients together.
- Lightly dust the mixture with wholemeal flour and use your hands to form the dough into a ball (trying not to handle the dough too much)
- Line your baking tray with baking paper and a small dusting of flour.
- Place your dough onto the tray and mark with a cross on the top.
- Bake in the oven for 30-35 minutes until golden brown.
- Remove and cool on a wire rack. Best enjoyed the same day.