

## Grow-Cook-Eat recipes

# Wild Garlic Pesto Soda Bread

### Ingredients

250g plain white flour  
250g plain wholemeal flour  
½ teaspoon ( tsp) salt  
1 tsp Bicarbonate of soda  
200 ml yoghurt  
230 ml milk  
4 tablespoons pesto

### Utensils:

Large mixing bowl  
Spatula  
Measuring spoon  
Measuring jug  
Weighing scales  
Chopping board  
Baking tray  
Bread knife  
Wire cooling rack  
Clean tea towel



### Method

1. Preheat oven to 200 degrees for conventional ovens or 180 degrees for fan ovens
2. lightly oil a flat baking tray.
3. Weigh out both your flours in a large bowl, mix together and add your salt and bicarbonate of soda.
4. In a separate jug, measure out your yogurt and milk. Add pesto and stir together.

5. Pour your wet ingredients into the dry ingredients and mix together with your hands or a spatula until it just forms a dough.
6. Turn out on to a lightly floured board and use your hands to form into a ball.
7. Transfer onto oiled baking sheet and Use a sharp knife to draw a deep cross in your dough.
8. Now just pop the tray into the oven to bake for 40 minutes until the bread has risen slightly and turned a nice golden colour. You'll know if the bread is fully baked if it sounds hollow when tapped underneath.
9. When you're happy that your bread is baked, remove it from the oven and allow it to cool completely on a wire rack. If you like you can place a slightly damp tea-towel over the loaf as it cools to prevent the crust becoming too hard.

*Serve slightly warm with butter.*

*Is nice toasted and topped with wilted spinach and a poached egg*

## **Adaptions**

For gluten free version just use a gluten free flour  
For dairy free use a nut milk or soya milk with 1 table spoon cider vinegar and 2 table spoons water. You will need to use a cheese free pesto too. (Alternatively just whizz 2 handfuls of wild garlic in food processor with a little olive or rapeseed oil)

