Cheddar & Chilli Soda Bread

If you like bread, but don't want to wait hours for the dough to prove, Soda bread is the bread for you. This cheddar and chilli soda bread is perfect interpretation of my East-meets-West style, combining cheddar cheese with some spice, chilli and some nigella seeds. This bread is fun to make with your friends and family. It only takes 10mins to prepare and then it's straight into the oven for baking. It's an ideal tear-and-share bread to enjoy in a gathering.

Ingredients	
250g Atta, or whole meal flour 250g plain flour 100g extra mature cheddar (grated) 100g extra mature cheddar (cut in 1cm cubes) 1.5 tsp nigella seeds	50g Jalapenos (chopped) 1tsp bicarbonate of soda ¾ tsp salt 400ml – 425ml buttermilk (If you don't have buttermilk, mix 400g warm whole milk with 2tbsp of lemon juice and rest for 10mins)

Method

Preheat the oven to 180C Fan. Grease and line a baking sheet with baking paper

In a large mixing bowl, mix the two types of flour, cheese, nigella seeds, chilli, bicarbonate of soda and salt. Make a well in the centre of the bowl.

Slowly pour the buttermilk and mix with a butter knife until a sticky dough forms. Tip the dough on a lightly floured surface and gently knead to bring the dough together to a ball.
Flatten the ball gently and dust some more flout on top. Score the shaped dough with a deep cross dividing it into quarters (not all the way through).

Place it on the lined baking tray and bake in the preheated oven for 35-40 minutes. The loaf should be golden-brown. Once ready, take it out of the oven and let it cool for 10mins.

This is ready to dig in warm, fresh out of the oven with slathering of butter.