

Irish Soda Bread

Ingredients	Volume	Grams	Baker's %
(f) All-Purpose Flour	3.5 cups	508.0	100.00%
Salt, Kosher	2 tsp.	10.0	1.96%
Baking Soda	1 tsp.	5.0	0.98%
Buttermilk	1.5 cups	370.0	72.83%
Bacon Slices	4 pcs (1 oz)	28.0	5.51%
Gouda Cheese, shredded	1 cup (4 oz)	113.0	22.24%
Onion, sliced	1 each (2.25 oz.)	64.0	12.60%
Total:		1098.0	216.12%



Method:

1. Preheat conventional oven to 425°F. Line a baking sheet with parchment paper.
2. Cook the bacon in a large sauté pan over medium-low heat until brown and crispy. Transfer to a cutting board and dice into small pieces. Set aside.
3. Sauté the sliced onion in the bacon grease just until translucent. Do not brown until fully caramelized. Remove from heat and place into a bowl lined with paper towels to absorb excess grease. Set aside.
4. Mix flour, baking soda, and salt in a medium sized bowl. Pour in the buttermilk and mix until it starts to come together. Add in the cheese, bacon and onion, stir till its incorporated.
5. Turn dough out onto a lightly floured surface and knead just until the dough turns smooth. Round and place onto the lined baking sheet.
6. Using a serrated knife, cut a 1" deep "X" into the top of the dough.
7. Bake for 35 minutes or until golden brown and the internal temperature of the loaf reaches 200°F.

Yield: 1 Loaf

Chef's Tips: The onion, bacon and cheese can be changed and substituted as desired or left out entirely. Get creative! If you can't find buttermilk combine 1.5 cups of milk and 1Tbsp. + 1.5 tsp. of lemon juice or vinegar. Let sit for 5 minutes then use.

NOTE: These directions are to be used as a guide only. Changes may be made necessary to suit shop conditions or finished product standards.