

# Bread with buttermilk and soda

Cuisine: **Czech**  
Food category: **Pastry**



Author: **Ondrej Vlcek**

Company: **Retigo**



## Program steps

1

 Hot air

 100 %

 Termination by time

 00:30 hh:mm

 180 °C

 80 %



## Ingredients - number of portions - 8

Name	Value	Unit
wholemeal flour	250	g
plain wheat flour	250	g
baking powder	6	g
salt	5	g
buttermilk	420	ml

## Nutrition and allergens

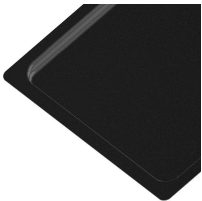
Allergens: 1  
Minerals:  
Vitamins:

Nutritional value of one portion	Value
Energy	219.5 kJ
Carbohydrate	45.3 g
Fat	0.9 g
Protein	5.3 g
Water	0 g

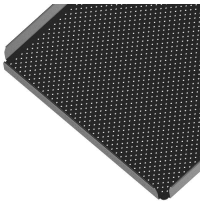
## Directions

First, mix both flours with soda and salt in a bowl. Then we add buttermilk and a sticky mass is formed. Lightly flour the work surface and lightly roll out and fold the dough several times. Do not knead! Shape into round loaves and cut deeply into a cross. Dust with flour and place on a baking sheet lined with baking paper. Bake for about 30 minutes until the bread is almost golden. Let it cool and best consume it the same day.

## Recommended accessories



Vision Bake



Perforated aluminium sheet, teflon coated