



## Nutella® Strawberry and Blueberry Soda Bread Farls

Others | All year round

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**Serves: 8**

### Ingredients

100g self-raising flour, plus a little for dusting  
100g wholemeal flour  
1tsp bicarbonate of soda  
½ tsp salt  
150ml buttermilk  
50ml water  
100g strawberries  
80g low fat crème fraiche  
120g Nutella (15g/ one heaped teaspoon per portion)

### PREPARATION

1. Sift the flours, bicarbonate of soda and salt into a large bowl.
2. Pour in the buttermilk with 50ml of water, and gently mix together with a spatula until you have a soft dough.
3. Tip the dough onto the work surface, bring together lightly into a smooth ball and

roll into a 1cm thick circle with a rolling pin.

4. Dust the top of the dough with a little flour and then cut evenly into quarters, before cutting the piece in half again to give 8 farls.

5. Heat a heavy-based griddle or frying pan over a medium heat. Once hot add the farls to the pan. Cook in batches for 5-6 minutes on each side until they are golden and rise.

6. Turn each farl onto their sides during cooking to ensure an even bake and allow to cool slightly.

## TO SERVE

7. Split each farl in half horizontally spoon over the crème fraiche, top each with the sliced strawberries and drizzle over 1 heaped teaspoon (15g) of Nutella per portion.