



ROSEMARY & RAISIN BUNS

Ingredients to make approximately 12 (6)

125g (65g) warm scalded whole milk
125g (60g) warm water
5g (4g) dried yeast
400g (200g) strong white flour
100g (50g) plain white flour
50g (25g) caster sugar

8g (4g) salt
64g (32g) rosemary oil
zest of 1 (½) of an orange
120g (60g) raisins
1 large egg, beaten (half)

1 tbsp of apricot jam melted in water on the hob

Method

Sauté the raisins in half the rosemary oil for a couple of minutes then add 1 sprig of rosemary, chopped into the oil and allow to cool.

In a jug stir the yeast into the warm milk, water and plain flour until the yeast is dissolved then set aside while you weigh the other ingredients.

Mix the strong white flour, salt and sugar in a large bowl.

Mix in the liquid until all the mixture comes together, then add and mix in the egg. Lastly add the remaining rosemary infused olive oil and the.

Knead the dough for about 10 minutes until it is smooth and springy.

Now fold in the raisins, grated orange, sautéed raisins and chopped rosemary. Knead briefly to distribute them through the dough. Clean all the scraps out of the bowl, then put the dough back in, covered with a cloth, in a warm place for at least one hour.

Knock the dough back, i.e. gently punch all the gas out of it then cut the dough into 12 (6) pieces, about 80g.

Roll each into a ball under the palm of your hand. Place on a floured baking tray, allowing for expansion then flatten each one. Leave in a warm corner for 30 minutes.

Bake at 200°C for 20 minutes.

When the buns come out of the oven glaze them by brushing them with the melted jam. Cool on a wire rack covered with a cloth.

Making rosemary oil infusion

Heat 30g of olive oil gently in a small pan. Once the oil begins to move add the bruised rosemary and remove from heat. Cover and leave for 30 minutes. Filter out the rosemary and discard it. This keeps well in an airtight jar or bottle.

Brilliant fresh from the oven but also delicious next day toasted.