



ROSEMARY & RAISIN - ITALY

Ingredients for 6

90g warm water
5g dried yeast
1.5 large eggs beaten (90g)
250g plain white flour
18g white sugar
3g salt

3 sprigs of rosemary
60g raisins
30g olive oil flavoured with rosemary

30g apricot jam with a little warm water for glazing

Method

In a 2 litre bowl stir the yeast and a handful of the flour into the warm water and leave it for **10 minutes** or so.

Once the yeast has begun to bubble add the salt, beaten egg and egg yolk, sugar and the remaining flour. Mix well then mix in 16g of rosemary olive oil. Knead for about 10 minutes. Clean out the bowl, put the dough back in, cover and leave for **1 hour** in a warm spot.

While the dough is rising sauté the raisins in the remaining rosemary oil for a couple of minutes then add 1 sprig of rosemary, chopped into the oil and allow to cool. Once the dough has risen add the raisins and chopped rosemary to the dough and gently fold in. Cover the dough and set aside in a warm place for **1 hour**.

Shaping

Tip the dough out carefully onto a lightly flour the work surface then cut this into 6 equal pieces. Shape each piece into a ball as you would for a bread roll and place the balls on floured baking parchment on a baking tray. Flatten the balls slightly, cover and leave to rest for **1 hour**.

Baking

Slash the top of each bun with a # Bake at 200°C for **20 minutes**. Mix the apricot glaze and paint each bun liberally. Cool on a wire rack.

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.

