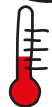


★ U.K. ★ BBQ ★ Week ★



Indirect grill



Cook til
brown



60 mins
Plus rising



£3



Makes 12

RECIPE

Hot Cross Buns



INGREDIENTS

300ml milk
50g butter
500g strong bread flour
1 tsp salt
75g caster sugar
7g sachet fast-action or easy-blend yeast
1 egg, beaten
75g sultanas
50g mixed peel
(or 125g dried mixed fruit for the dried fruit ie. Sultanas & mixed peel)
zest 1 orange
1 apple, peeled, cored and finely chopped
1 tsp ground cinnamon
1 tsp ground mixed spice
For the crosses - 75g plain flour, plus extra for dusting
For the glaze - 3 tbsp apricot jam or orange marmalade

Recipe by Susan Stoneman

METHOD

1. Gently warm the milk and add the butter. Stir to help it melt. Leave to cool until it reaches hand temperature..
2. Put the flour, salt, sugar and yeast into a bowl. Make a well in the centre. Pour in the warm milk and butter mixture, then add the egg.
3. Add in the dried mixed fruit, apple, orange zest, ground cinnamon and mixed spice.
4. Using a wooden spoon, mix well, then bring everything together with your hands until you have a sticky dough.
5. Tip on to a lightly floured surface and knead for about five minutes until smooth and elastic..
6. Put the dough in a lightly oiled bowl. Cover with oiled cling film and leave to rise in a warm place for 1 hr or until doubled in size.
7. Divide the dough into 12 even pieces the roll each piece into a smooth ball on a lightly floured work surface.
8. Cover with more oiled cling film, or a clean tea towel, then set aside to prove for an hour (or until doubled in size).
9. To make the crosses on the buns, mix the 75g flour with about 5 tbsp water to make a paste – add the water 1 tbsp at a time, so you add just enough for a thick paste.
10. Spoon into a piping bag with a small nozzle and then pipe crosses on the buns..
11. I cooked the buns in the Kamado Joe for about 30 mins at 150°C (using the deflector plates and cooking on the top grill). Usual bake test, brown on top and sounding hollow when tapped on the base of the buns.
12. Gently heat the apricot jam to melt, then sieve to get rid of any chunks and while the jam is still warm, brush over the top of the warm buns and leave to cool.
13. Gently heat the apricot jam to melt, then sieve to get rid of any chunks and while the jam is still warm, brush over the top of the warm buns and leave to cool
14. The loaves should be wonderfully soft and light. Serve warm with butter.

