



ORANGE AND ALMOND BUNS

Orange is a classic, Christmas flavour, responsible for the sweetest treats and most fragrant bakes at this time of year. Made deliciously buttery by our rich Burford Browns, our orange and almond buns take a little patience and preparation, but the delectable result is worth the wait. A sprinkling of Swedish-style pearl sugar adds a sweet, crunchy, icicle-inspired touch.

Prep time 2 hours 25 minutes + proving time | Cook Time 20 minutes | Serves 16

For the pudding:

250g whole milk
50g unsalted butter
500g bread flour
A pinch of Maldon salt
7g sachet dried yeast
50g caster sugar
Zest of 1 orange
2 Burford Brown eggs, beaten
25g flaked almonds
25g Swedish pearl sugar

For the filling:

100g butter, melted
100g caster sugar
75g ground almonds
2 teaspoons cinnamon
½ teaspoon almond extract
A pinch of Maldon salt

In a saucepan, heat the milk and butter in a pan, until the butter is melted, then allow it to cool slightly, until the milk is lukewarm. To a large mixing bowl, add the flour and a pinch of Maldon salt. Mix, then add the yeast, sugar and orange zest and stir again.

In the middle of the flour mixture, make a well and add the warm milk, then make into a dough. Gradually pour in one of the beaten eggs and continue to knead until the dough is smooth.

Place the dough into a lightly greased bowl, cover with clingfilm and leave to prove for 1 hour, until it has doubled in size.

To make the filling, place all the filling ingredients in a mixing bowl and combine into a paste, then set aside.

After your dough has proved, roll it out into a large rectangle, approximately 30x40cm in size, then spread the filling over the top. Fold the long side in by a third, then fold the other side on top of that, as if you are folding a letter, and roll the dough lightly, to press the layers together.



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Cut the dough into 16 long strips and slightly pull and stretch each strip, so it becomes longer. Pinch one end between your thumb and middle finger, wrap it around your finger once, then back around on top, in the other direction, and finish by twisting the dough strip underneath to seal the wrapped knot.

Pre-heat the oven to 175°C/165°C (fan), place each knot onto a lined baking tray and cover loosely with cling film, then allow to prove for 30 mins, until they have expanded.

Brush the buns with the remaining beaten egg, sprinkle with the flaked almonds and Swedish pearl sugar, then bake for 18-20 minutes, until golden. Remove from the oven and allow to cool slightly before serving whilst still warm.



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