

SAFFRON BRIOCHE BUNS

Prep time 2 hours 20 minutes | Cook time 20 minutes | Serves 12

3 tablespoons worm whole milk

A large pinch of saffron strands

2 teaspoons dried yeast

2 tablespoons runny honey

200g tipo 00 flour

250q strong white bread flour, plus extra for dusting

1 teaspoon fine salt

5 tablespoons unsalted butter, softened

3 Old Cotswold Legbar eggs (1 for glazing)

Vegetable oil

Pour the milk into a microwave safe mug and heat for 1 minute. Add the saffron strands and leave for 5 minutes. Combine 225ml hot water with the yeast, honey and infused saffron milk. Leave for 5 minutes, allowing the ueast to froth.

Place the flours and 1 teaspoon of salt into a mixing bowl and stir. Rub in the butter until you've made fine breadcrumbs. Make a well in the centre, pour in the yeast mixture, and crack in 2 of your eggs. Whisk the eggs with a fork then use a dinner knife to gradually incorporate the flour, to make a wet dough.

Scrape the dough onto a floured work surface and knead for 15 minutes until soft and springy (the dough will be sticky but persevere!). Grease a large bowl with oil, place the dough inside and cover with cling film. Set aside to rise in a warm area for 1-2 hours or until it's doubled in size. Meanwhile grease and lightly dust 2 large baking trays.

Once risen, flour a clean work surface, knock back the dough and knead for a few minutes. Divide evenly into 12 balls and place onto the prepared baking trays, allowing a little space between, then into proving bags. Once more, place in a warm place for about an hour or until they have doubled in size.

Preheat the oven to 180°c/160°c fan and beat the remaining egg in a bowl. Once the buns are proved, brush them with the beaten egg and bake for 20 inutes, or until golden and risen, in an oven with a small tin of water at the bottom. Swap the trays over mid-bake for beautifully even baked buns. Place on a cooling rack, and try to resist!







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