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Preparation time

over 2 hours

Cooking time

30 mins to 1 hour

Serves

Makes 1 loaf

Dietary

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### Ingredients

500g/1lb 2oz strong white flour, plus extra for kneading  
 10g/½oz salt  
 1 x 7g sachet of instant yeast  
 320ml/11½oz cold water  
 40ml/1½fl oz olive oil, plus extra for kneading  
 extra oil and flour, for kneading

## Paul Hollywood's Bloomer

[www.bbc.com/food/recipes/paul\\_hollywoods\\_bloomer\\_84636](http://www.bbc.com/food/recipes/paul_hollywoods_bloomer_84636)

### Method

1. Place the dry ingredients in a bowl, taking care not to have the salt and yeast touching. Add the oil and 240ml/9fl oz of water.
2. Using your hands, mix the ingredients together. Gradually add the remaining water (you may not need it all), until all the flour leaves the side of the bowl and you have a soft, rough dough.
3. Pour a little oil onto a clean work surface. Sit the dough on the oil and begin to knead. Do this for 5-10 minutes, or until the dough becomes smooth and silky. Once the correct consistency is achieved, place the dough into a clean, oiled bowl. Cover with cling film and leave in a warm place until tripled in size.
4. Once risen, place the dough onto a floured surface. Knock the dough back by folding it in on itself repeatedly. Do this until all the air is knocked out and the dough is smooth.
5. To shape into the bloomer, flatten the dough into a rectangle. With the long side facing you fold each end into the middle then roll like a Swiss roll so that you have a smooth top with a seam along the base. Very gently roll with the heel of your hands.
6. Place on a tray lined with parchment paper, cover and leave to prove for 1-2 hours at room temperature, or until doubled in size.
7. Lightly spray with water and dust with a little flour. Make four diagonal slashes using a sharp knife across the top.
8. Preheat the oven to 220/425F/Gas 7 and place a baking tray filled with water on the bottom shelf of the oven - this will create steam when the loaf is baking. Place the loaf on the middle shelf and bake for 25 minutes. After this time lower the heat to 200C/400F/Gas 6 and bake for a further 10 minutes. Remove from the oven and leave to cool on a wire rack.

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## Lemon curd butterfly cakes

(Makes 12-13 cakes)

These little sponge cakes are baked in small paper baking cases, which can usually be bought at good stationers.

6 oz self-raising flour (175 g)

a pinch of salt

4 oz soft margarine (110 g), at room temperature

4 oz caster sugar (110 g)

2 large eggs

1 dessertspoon lemon juice

grated rind of 1 lemon

### For the filling

1 quantity lemon curd (see page 484)

Pre-heat the oven to gas mark 5, 375°F (190°C).

A patty tin, greased, and some paper baking cases.

First of all make up the filling, and leave to get quite cold.

To make the cakes, combine all the ingredients together in a bowl and beat till absolutely smooth (1-2 minutes). Then, using a spoon, drop an equal quantity of the mixture into the paper cases, and sit the cases in the patty tin - give it two or three light taps to settle the cake mixture. Then bake on the shelf just above the centre of the oven for 15-20 minutes or until the cakes are well risen and golden. Then remove them to a wire rack and leave to cool.

When they're cool, take a sharp knife and cut the top of each at an angle in a circle about ½ inch (1 cm) from the edge of the cake, so that you remove a cone-shaped round, leaving a cavity in the centre. Cut each cone in half (top to bottom) and set aside. Fill the cavity of each cake with the lemon curd then sit the two cone-shaped pieces of cake on top like butterfly wings.