Christmas star bread

Delight your Christmas guests with this stunning but simple centrepiece bread

Rhiannon Abbott, The Epsom Bakehouse

www.theepsombakehouse.co.uk

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Hello I'm

Rhiannon

Owner, The Epsom Bakehouse

INTRODUCTION

Join me and bake this delicious bread, a delightful centrepiece for any festive meal.

Follow along with the recipe step-by-step below and bake some great bread at home with me.

ABOUT ME

You can learn to bake your own great bread at home on my relaxed, fun online classes. Get that 'wow' moment as you pull freshly-baked bread from the oven.

I've been teaching people to bake bread since 2014. Online classes range from baguettes to brioche, ciabatta to cinnamon rolls or a crusty sourdough loaf. All are suitable for beginners onwards.

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This bread pairs a sweet honey-mustard dough with a sharp melted cheese and tangy fruit chutney. Enjoy!

INGREDIENTS

250g strong white bread flour
250g malted bread flour (or use all white)
5g instant easy bake yeast
8g salt
30g butter, cubed
250g milk
75g water
30g wholegrain mustard
15g honey

For the filling:
4 tablespoons cranberry chutney (or fruit chutney of your choice)
40g walnuts, roasted and chopped
60g grated strong hard cheese

Prep Time: 20 mins	Dough rise 2 - 3 hrs	Bakes in:: 25 - 30 mins	Serves 5 - 7 as part of a meal

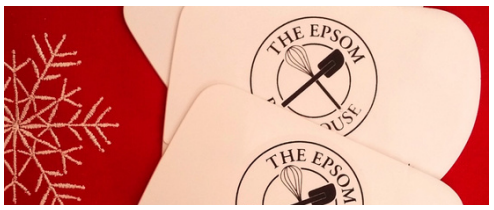
METHOD

1.Combine the flours, salt and yeast in a large bowl. Rub the butter into the flour mix.

2. Add the milk, water, mustard and honey and mix to form a dough.

3. Knead the dough on a unfloured surface for 10 minutes until smooth and elastic.

4. Place the dough back in the bowl, cover and leave to rise for 1 - 2 hours.



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METHOD (cont.)

5. Once risen, divide the dough into two equal pieces. Roll out one piece into a circle roughly the size of a dinner plate. Transfer this to a lined and floured baking tray.

6. Mark a circle about 5cm in diameter at the centre of your dough circle. Brush the chutney over the dough, avoiding the centre circle and the outer edges.

7. Sprinkle the walnuts and cheese over the chutney.

8. Roll out the second piece of dough into a circle. Place it on top of the first piece of dough and seal the edges firmly.

9. Mark another circle about 5cm in diameter in the centre of the dough circle. Then cut the dough circle into quarters, avoiding cutting through the centre circle. Then cut each quarter in half, and then in half again. You should end up with 16 strands radiating out from the centre circle.

10. Take two adjacent strands and twist each one away from the other. Join the strands at the ends. Repeat for all 8 pairs of strands.

11. Cover the dough and leave to rise for 45 minutes to 1 hour. Pre-heat the oven to 220C.

12. Brush the risen dough with beaten egg (optional) then bake for 10 minutes. Reduce the temperature to 200C and bake for a further 15 - 20 minutes until golden brown all over.

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Thank you!

I hope you enjoyed baking this delicious recipe.

Share your finished bakes with me - I love to see what you bake.

You can tag The Epsom Bakehouse on Facebook, Instagram or Twitter if you post a picture online.

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