



Antipasto Chelsea Buns

12 pieces



up to 20 Min.



Ingredients:

For the Chelsea Buns:

- 250 g Self-Raising Flour , (9oz)
- 2 Dr. Oetker Baking Powder Sachets , (10g/2 tsp)
- 50 g Unsalted Butter , (2oz), softened
- 100 g parmesan , (3 1/2 oz) freshly grated or Grana Padano cheese
- 175 ml Whole Milk , (6fl.oz)
- 75 g Sundried Tomatoes , (3oz), paste
- 50 g Pitted Black Olives , (2oz), chopped
- 100 g Mixed Pepper Antipasto , (3 1/2 oz), chopped
- 30 ml Extra Virgin Olive Oil , (2 tbs)
- Basil Leaf , to serve

- 1 For the Chelsea Buns:**
Preheat the oven to 200°C (180°C fan assisted oven, 400°F, gas mark 6).
- 2** Line a pizza or square baking tray with baking parchment. Sift the flour and Baking Powder into a bowl and rub in the butter until the mixture resembles fresh breadcrumbs. Stir in the Parmesan cheese.
- 3** Stir in sufficient milk to bind the dry ingredients together to form a soft dough. Turn on to a lightly floured work surface and knead gently.
- 4** Roll out into a rectangle shape approx. 24 x 30cm (9 ½ x 12inches). Spread all over with sundried tomato paste and sprinkle over the olives and chopped peppers.
- 5** Carefully roll up from one of the shorter sides, to resemble a Swiss Roll. Slice into 12 rounds and arrange in a round, close together, on the prepared baking tray and bake for 25-30 minutes until risen and golden.
- 6** Drizzle with olive oil and stand for 10 minutes. Carefully slide on to a wire rack to cool for a further 10 minutes before gently pulling apart to enjoy warm, sprinkled with basil leaves.



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Tip from the Test Kitchen

- Chelsea Buns are always best made and eaten on the same day, but they do freeze well. Once cold, pack into a freezer container and seal. Freeze for up to 6 months. Defrost in the container and then heat gently for a few minutes in a low oven for a few minutes to warm through.
- Other flavours to try: replace the sundried tomato paste with green or red pesto sauce; add finely chopped bacon or ham and grated Mozzarella cheese instead of the olives and peppers.
- For a sweet version, omit the cheese in the Chelsea Bun dough and add 50g (2oz) caster sugar; spread the rolled out scone mixture with chocolate spread or peanut butter and sprinkle with Dr Oetker Chocolate Chips. Alternatively spread simply with your favourite jam.

