



Triple Chocolate and Ginger Chelsea Buns

10 Portions



Difficult

● up to 60 Min.



Ingredients:

For the Dough:

500 g Strong White Bread Flour
7 g Fast-action dried yeast
75 g Caster Sugar
about 3 g Salt (1 pinch)
5 g Ground Cinnamon (1 tsp)
5 g Ground Ginger (1 tsp)
50 g Unsalted butter
300 ml Soy Milk
100 g Dr. Oetker 72% Extra Dark Chocolate

For the Filling:

50 g Unsalted butter (softened)
100 g Mixed Dried Fruit
100 g Crystallised Ginger
100 g Dr. Oetker Milk Chocolate Chips
50 g Dr. Oetker Dark Chocolate Chips

To Decorate:

100 g Apricot Jam
50 g Dr. Oetker 26% White Chocolate

- 1 Triple Chocolate and Ginger Chelsea Buns:**
Place the fruit into a bowl, cover with boiling water and set aside.
- 2** To make the dough, combine the flour, yeast and sugar in a large mixing bowl and sprinkle over the salt. Over a low heat melt the butter and Dark Chocolate in a small saucepan. Once melted, add the milk and continue to heat until it reaches 37°.
- 3** Tip the milk mix into the flour mixture and bring together with fingertips until a sticky dough forms. Tip it out on to a work surface and knead until it comes together. It is quite a wet mixture so this may take about 10 minutes.
- 4** Place in an oiled bowl, cover with cling film and leave until doubled in size. Preheat the oven to 200°C (180° Fan, Gas Mark 6).
- 5** Tip on to a floured surface and roll out into large rectangle about 5mm thick. Spread with the softened butter.
- 6** To make the filling, drain the fruit and combine with the remaining filling ingredients. Sprinkle over the buttered dough.



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- 7 Starting from a long side, roll in to a fairly tight, long sausage. Divide into 12 pieces. Arrange on a 35cm x 26cm deep sided roasted tin, cut side up. Cover with cling film and leave to prove until only about 1cm of space remains between each bun.

- 8 Bake in the centre of the oven for 15-18 minutes. Remove from the oven, whilst hot glaze with the apricot jam. Transfer to a cooling rack and allow to cool completely. Once cooled melt the white chocolate and drizzle using a teaspoon over the top of the Chelsea buns.

