

cinnamon leek & herb oil buns

slightly revised from Sami Tamimi and Tara Wigley's recipe

Getting ahead: Get going the day before you want to eat these, so that the dough can rest in the fridge overnight. Once baked, they can be eaten warm or at room temperature for up to two days.'

Preparation time: Cooking time: 30-50 minutes
Makes: 24 buns plus proving 50 minutes



Ingredients

530g plain flour, plus extra for dusting

35g caster sugar

2 tsp fast-action dried yeast (6g)

3 large eggs

½ tsp salt

150g unsalted butter, at room temperature, cut into 2cm

dice Sunflower oil, for greasing

For herb oil

15g parsley leaves, finely chopped

1 red chili, deseeded and finely chopped

2 tsp finely grated lemon zest, plus extra for sprinkle

120ml olive oil

salt to taste

3 tbl of currant marinade (optional)

For the cinnamon leek filling

100ml olive oil

5-6 leeks, cleaned, split in half and cut crosswise 1/4 inch, *light and green parts only*

2 tsp ground cinnamon

30g oregano leaves, roughly chopped

15g thyme leaves, roughly chopped

1/2 cup of currants, (marinated in 1/3 cup wine vinegar and 1 TBL honey and a pinch of salt) .

1 tsp caster sugar

1 tsp salt

Method

1. Put the flour, sugar and yeast into the bowl of a freestanding mixer, with the dough hook in place. Mix on a low speed for 1 minute. Whisk together the eggs and 120ml water and add these to the mixer. Work on a low speed for a few seconds, then increase the speed to medium. Continue to work for 2 minutes, until the dough comes together. Add ½ tsp salt then start adding the butter, a few cubes at a time, until it melts together into the dough. Continue kneading for about 10 minutes, on a medium speed, until the dough is completely smooth, elastic and shiny. Place the dough in a large bowl brushed with sunflower oil, cover with a clean tea towel and leave in the fridge for at least half a day, or preferably overnight. It will increase in volume by just under 50%.

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2. To make the filling, put 3 tbsp oil into a medium sauté pan and place on a medium-low heat. Add the leeks and cook for 15 minutes, stirring frequently, until they are completely soft and golden brown. Add the cinnamon and cook for another minute. Remove from the heat and set aside to cool before adding the remaining 55ml olive oil, lemon juice, oregano, thyme, drained currants, sugar and salt.

3. Grease and line a 20x30cm pan. (or alternatively grease 24 muffin tins) On a lightly floured surface, roll the dough out into a rectangle, about 55x35cm. Spread the mixture all over the dough, taking it right up to the edges.

4. With the long end facing towards you, gently roll up the dough as you would a Swiss roll, using both hands to gently press and roll as you go along. Trim about 2cm off both ends so that it becomes a perfect sausage. Then cut the sausage widthways into 24 even slices, each about 1" wide. Carefully arrange the slices on the baking pan, (or muffin tin) evenly spaced apart and cut sides facing up so the filling is showing. Cover the tin with a slightly damp tea towel and leave to rise in a warm place (near a stove, for example) for 1½ hours. The rolls will rise by 20-30 per cent.

5. About 30 minutes before the buns have finished rising, preheat the oven to 350-360 degrees, fan.

6. Remove the tea towel and place the tray of buns on the middle shelf of the oven. Cook for 30 minutes, (approx 20 mins if using a muffin pan) until the buns are golden brown. Remove from the oven, cover loosely with foil and return the buns to the oven for about another 20 minutes (approx 10 mins for muffin pans), or until the dough is cooked through.

7. Remove the buns from the oven and set aside to cool for half an hour while you combine all the ingredients for the herb oil in a bowl with a small pinch of salt. Once the buns have cooled, pour this evenly over the top. Sprinkle lightly lemon zest and serve.