



Josh Smalley's Jaffa Fruit Bread

Makes

12

Time

3
hrs

Level

SIMPLE

Kcal

208
per portion

You will need

375g strong white bread flour
8g salt
8g instant yeast
30g unsalted butter
35g caster sugar
1 large beaten egg
100ml whole milk
100ml water
Jaffa orange peel (120g sugar and 60ml water for sugar syrup)
50g dried apricots
120g raisins
Zest 1 Jaffa orange

For the icing:

75g icing sugar
2-3 tsp juice from a Jaffa orange
Orange zest

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Our step by step guide

Step 1

Add the flour to a bowl of a stand mixer fitted with a dough hook. Add the salt to one side, then the salt, sugar, and butter to the other side. Make a well in the middle and pour in the beaten egg, milk and water. Mix everything together to form a soft dough and then mix on medium speed for 8-10 minutes. Cover and leave to rise for 1-2 hours.

Step 2

Juice a Jaffa orange and set aside for the icing. Cut the peel into small pieces then add them to a pan with enough water to cover them, bring to the boil and simmer for 15 minutes. Drain and rinse the peel and leave to one side. In a clean saucepan heat 120g sugar and 60ml water on a medium heat until the sugar has dissolved. Add the peel and boil for 10 minutes, remove from the heat, drain through a sieve and finally spread the peel out on a tray lined with baking parchment.

Step 3

Once the dough has proved, tip onto a floured surface, knock back, then flatten to a large rectangle. Add the mixed peel, chopped apricots, raisins and orange zest and knead them into the dough until they are evenly distributed. To shape the dough first flatten it out to a rectangle, then roll it up into a sausage, tuck the ends into the middle, turn the dough over and then tuck your fingers under the dough and shape it into a ball. Transfer the dough to a baking sheet, cover and prove for 1 hour. Meanwhile, heat your oven to Gas 6/200°C/180C Fan.

Step 4

Once the shaped loaf has proved, bake for 25-30 minutes until golden brown. Transfer to a wire rack to cool.

Step 5

For the icing, add orange juice to the icing sugar in a small bowl and mix. Drizzle the icing over the top of the bread and finish with some fresh orange zest.

Step 6

Enjoy!

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