

# The Café

## IWM London

### CHELSEA BUNS

Chelsea buns are the British equivalent of the croissant. They make the perfect morning treat with a hot cup of coffee or tea. You can vary the filling here by spreading the bun dough with some pastry cream and thick-cut marmalade and then sprinkling with orange zest and currants, before rolling up the dough. Or, for a more sophisticated treat, spread the dough with pastry cream and then add some chopped dark chocolate and chopped, toasted hazelnuts.



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#### Sweet Bun Dough:

50ml whole milk  
150ml very warm water  
1 tbsp dried yeast  
500g strong bread flour  
20g unsalted butter, softened plus 50g  
50g caster sugar  
10g salt  
1 large egg

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Makes 800g dough

Preparation time 45 mins  
Rising time 1 hour 45 mins

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50g unsalted butter, plus extra for greasing

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#### Filling:

125g currants  
100g candied peel, chopped small  
75g brown sugar  
1 tsp cinnamon

Egg wash:  
1 egg whisked with 1 tbsp milk

Bun wash:  
70ml water  
60g granulated sugar

Decoration:  
Caster sugar for sprinkling

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Makes 12 buns:  
Preparation time 1 ½ hours including resting  
Cooking time 15 – 20 minutes  
Equipment:  
33cm x 23cm baking/Swiss roll tin

## SWEET BUN DOUGH

1. Mix the milk and very warm water into a measuring jug so that the mixture is not too hot or too cold. Add the yeast and stir to dissolve, then set aside.
2. Measure the flour into a large bowl, add the 20g softened butter, rubbing the mixture into a coarse meal with your fingers. Stir in the sugar and salt and then mix in the egg. Finally, add the yeast mixture then mix all of the ingredients together with a wooden spoon.
3. Once the ingredients are mixed together well, turn the dough out onto an unfloured work surface and start to knead it. The best way to do this is to stretch the dough out, using both hands, then lift each end up and slap the dough down, bringing the two ends together in the middle and trapping air inside. Repeat this stretching and slapping for about a minute, then let the dough rest for 15 minutes, when it will become considerably less sticky. Now work the dough by stretching and slapping it down and kneading it with the palm of your hand for about 5 minutes or until it becomes silky. Cover and leave for 1 hour in a warm place, until the dough has doubled in bulk.
4. Once the dough has risen, roll it out into a rectangle about 2cm thick. Break up the remaining 50g softened butter into small pieces and place in the centre of the rolled-out dough. Fold the dough into thirds by folding each end in over the butter, as if folding a letter, then pinch the seams to seal in the butter. Roll the dough out into a rectangle again and then fold into thirds again. Let the dough rest and rise again for 1 hour. Now repeat the folding and rolling and let it rest for 30 minutes. When the dough has risen, follow the respective bun recipe to finish. This dough needs to be used straight away and is not suitable for freezing.

## FILLING

1. Butter a 33 x 23cm baking/Swiss roll tin
2. Make up the sweet bun dough and when it has risen for the last time, melt the 50g butter. Roll out the pastry into a rectangle measuring about 40cm x 25cm and brush it with two-thirds of the melted butter.
3. To make the filling, combine the currants, candied peel, brown sugar and cinnamon between your fingers. Sprinkle the fruit mixture over the melted butter on the sweet bun dough, leaving a 2 cm border of dough.
4. Roll up the dough lengthways into a tight roll, like a Swiss roll. Pinch the dough along the seam to seal in the filling, the roll it over so that the seam side is facing down. Use your hands to gently shape it into a perfectly proportioned log then brush with the remaining melted butter.
5. Using a sharp, serrated knife, cut the log into 12 equal-sized slices. Place each slice cut-side down in the prepared baking tin so that the slices are touching. Whisk together the egg and milk for the egg wash and brush the tops of the buns. Cover loosely with a clean tea towel and leave to rise until doubled in bulk (about 1 hour).
6. Preheat the oven to 220°C/gas 7. When the buns have risen, bake them for 15-20 minutes or until golden brown. While the buns are baking, prepare the bun wash by heating the water and sugar in a saucepan.
7. As soon as the buns come out of the oven, brush them with the bun wash and sprinkle with a little caster sugar. The buns are best eaten on the same day while they are still fresh, or you could reheat them the next day. Alternatively, wrap them in clingfilm and store in an airtight container in the freezer.