

Baking Basics

PAIN AUX RAISIN

500 g Flour (T65)

10g fresh/dried yeast

1 tsp salt

75g sugar

250g butter

(Makes 24 pastries)

2 beaten eggs

215ml warm water

1 tsp cinnamon(optional)

200g raisins

100g creme patisserie

Water icing (icing sugar/water)

Method

- Place flour in mixing bowl, add salt & sugar one side, yeast to the other.
- Add & eggs and slowly add water mix until you have picked up all the flour. (You may not need all the water.)
- Tip the dough onto a lightly floured surface & begin to knead for 5-10 minutes. Work until the dough starts to become soft & smooth.
- Flatten butter into a rectangle. Roll out the dough to a rectangle 50x20cm. Lay butter on the bottom two thirds of dough. Fold the exposed dough down over one third of butter, then fold the bottom third up and cover.
- Chill in a plastic bag for 15 minutes in freezer or an hour in the fridge. Take chilled dough from the fridge and roll to a rectangle again and repeat the fold process, then chill. Repeat this stage twice more. Now rest the dough for 8 hours or overnight before use.
- Tip the dough onto a lightly floured surface and roll dough into a rectangle shape about 7mm thick. Spread over with creme patisserie or custard. Sprinkle raisins. Roll the dough towards you like a sausage, keeping as tight as possible. Roll back & fourth a couple of times. Cut slices at 3cm thick. Place on baking tray with space between, leave to proof until doubled in size. Preheat oven 200'C.
- Bake for 20 minutes until golden. Make water icing glaze and wash over when pastries are hot.
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