GENERAL

chelsea buns paul hollywood recipe

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Introduction

When you think of indulgent, sweet, and aromatic bread, the first image that pops into mind is likely a warm, glossy Chelsea bun. These golden rolls, studded with raisins or currants, rolled in a buttery, cinnamon-sugar mixture, and finished with a luscious glaze, have become a staple in bakeries across the United Kingdom. Their popularity surged after being featured on the BBC show **Bake Off**, where renowned baker Paul /Hollywood showcased his own version of the classic. In this article, we'll walk you through the **chelsea buns Paul Hollywood recipe** in detail, from its historical roots to the final glazing step, ensuring that you can recreate these delicious buns in your own kitchen.

What Makes Chelsea Buns So Special?

Unlike other sweet rolls, Chelsea buns possess a unique combination of textures and flavors. The dough is tender and slightly yeasty, the filling is sweet and fruity, and the glaze adds a glossy sheen and a hint of citrus. The name itself is derived from the Chelsea district in London, where the recipe first gained popularity. Over time, the buns evolved into a quintessential British treat, often enjoyed with tea or as a dessert. The recipe's enduring appeal lies in its simplicity and the comforting familiarity it evokes.

Historical Context

The Chelsea bun can be traced back to the 18th century, when bakers in Chelsea began experimenting with sweetened doughs and dried fruit. The name "Chelsea" was originally a marketing ploy, referencing the fashionable area to attract customers. Over the decades, the recipe was refined, but the core elements remained: a yeast-based dough, a sweet filling, and a glaze. Today, the recipe has been passed down through generations, and chefs like Paul /Hollywood have added their own signature touches.

Paul /Hollywood's Influence

Paul /Hollywood, a celebrated baker and judge on **Bake Off**, is known for his meticulous approach to baking and his passion for classic British pastries. His rendition of the Chelsea bun focuses on a few key aspects: a slightly richer dough, an extra layer of butter, and a glaze that balances sweetness with a subtle citrus zing. The **chelsea buns Paul Hollywood recipe** has become a go-to reference for home bakers who want to achieve that professional finish without stepping into a commercial bakery.

Ingredients Breakdown

Below is a list of ingredients you'll need to make a batch of 12 Chelsea buns. All measurements are in metric units, but you can easily convert to imperial if you prefer.

- 500 /g strong bread flour
- 1 /tsp salt
- 60 /g caster sugar
- 10 /g instant dry yeast
- 200 /ml whole milk, lukewarm

- 60 /g unsalted butter, melted
- 1 /egg, beaten (for the dough)
- 150 /g raisins or currants
- 1 /tsp ground cinnamon
- 50 /g brown sugar, packed
- 50 /g unsalted butter, softened (for the filling)
- 1 /egg, beaten (for the glaze)
- 30 /ml milk, for the glaze
- 1 /tsp lemon zest, finely grated
- Optional: a few drops of vanilla extract or orange peel for extra aroma

Equipment You'll Need

1. Large mixing bowl
2. Stand mixer or hand whisk
3. Baking tray (approximately 30 /× /40 /cm)
4. Silicone baking mat or parchment paper
5. Measuring spoons and cups
6. Cooling rack
7. Sharp knife or pizza cutter
8. Small saucepan for the glaze

Step by Step Instructions

1. Preparing the Dough

Start by mixing the dry ingredients. In a large bowl, sift together the bread flour, salt, caster sugar, and instant yeast. Make a well in the center and pour in the lukewarm milk, melted butter, and beaten egg. Stir until a rough dough forms.

Transfer the dough to a lightly floured surface and knead for about 10 minutes, or until it becomes smooth and elastic. If you're using a stand mixer, attach the dough hook and knead on medium speed for the same duration.

Place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm spot for 1 hour, or until it has doubled in size. This first proof is crucial for a light, airy crumb.

2. Adding the Filling

While the dough is rising, prepare the filling. In a small bowl, combine the raisins (or currants), ground cinnamon, brown sugar, softened butter, and a pinch of salt. If you want an extra burst of flavor, add a teaspoon of vanilla extract or a few drops of orange peel.

Once the dough has risen, punch it down gently to release air. Turn it onto a lightly floured surface and roll it into a rectangle measuring approximately 40 × 30 cm. Evenly spread the filling mixture over the dough, leaving a small margin around the edges to prevent leakage during baking.

3. Rolling and Cutting

Carefully roll the dough up from the long side, forming a tight log. Pinch the seam closed to seal the filling inside. Wrap the log in cling film and refrigerate for at least 30 minutes; this step helps set the shape and makes cutting easier.

After chilling, unwrap the log and cut it into 12 equal slices using a sharp knife or pizza cutter. Place each slice

seam side down on a prepared baking tray lined with silicone mat or parchment paper, leaving a little space between each bun.

4. Second Proofing

Cover the tray with a clean kitchen towel and let the buns rise for another 30 45 minutes. They should puff up noticeably, indicating that the yeast is still active.

5. Baking

Preheat your oven to 180 °C (350 °F). Bake the buns for 18 20 minutes, or until they are golden brown and sound hollow when tapped on the bottom. If you notice that the tops are browning too quickly, cover them loosely with foil.

6. Preparing the Glaze

While the buns are baking, make the glaze. In a small saucepan, whisk together the beaten egg, milk, and lemon zest. Heat the mixture over low heat, stirring constantly until it thickens into a glossy coating. Remove from heat and set aside.

7. Glazing the Buns

As soon as the buns come out of the oven, brush the glaze over the tops with a pastry brush. The glaze will set quickly, so it's important to work while it's still warm. The result is a shiny, slightly sweet finish that complements the buttery dough and fruity filling.

8. Cooling and Serving

Transfer the glazed buns to a cooling rack. Let them cool for at least 10 minutes before serving. They're best enjoyed warm, perhaps with a splash of milk or a cup of tea.

Tips for Perfect Chelsea Buns

- Use fresh yeast. Old yeast can result in a flat dough.
- Don't over knead. Over kneading can make the buns tough.
- Keep the dough warm. Yeast thrives in a warm environment; if your kitchen is cold, place the dough near a radiator or in a slightly warmed oven.
- Use a good quality butter. The flavor of the buns is heavily influenced by the butter.
- Don't skip the second proof. A proper second rise ensures a light crumb.
- Adjust the glaze. If you prefer a sweeter glaze, add a teaspoon of honey or maple syrup.

Variations to Try

While the classic recipe is delightful on its own, you can experiment with flavors and textures to suit your taste. Here are a few variations:

- Chocolate Chelsea Buns – Replace the raisins with chocolate chips and add cocoa powder to the dough.
- Almond flavored Buns – Mix almond flour into the dough and add chopped toasted almonds to the filling.
- Orange citrus Buns – Increase the citrus zest in the glaze and add orange peel to the filling.
- Gluten free Buns – Use a gluten free bread flour blend and replace the regular yeast with a gluten free yeast blend.

Storage and Shelf Life

Freshly baked Chelsea buns taste best within 24 hours. If you need to keep them longer, store them in an airtight

container at room temperature for up to 3 days. For extended storage, wrap each bun individually in parchment paper and place them in a freezer bag. When you're ready to enjoy, thaw at room temperature for 30 minutes and warm in a 160 /°C oven for 5 7 /minutes.

Serving Suggestions

These buns are versatile enough to fit into many meal plans. Here are some ideas:

- Serve warm with a dollop of clotted cream or mascarpone.
- Crush them over vanilla ice cream for a quick dessert.
- Slice them and use as a base for a French toast breakfast.
- Pair them with a strong black tea for a quintessential British tea time.

Conclusion

With a blend of tradition, technique, and a touch of Paul /Hollywood's flair, the **chelsea buns Paul Hollywood recipe** offers a delightful baking experience that rewards both novice and seasoned bakers. By following the steps outlined above, you'll create buns that boast a tender crumb, sweet filling, and a glossy, citrus infused glaze that will impress friends and family alike. Whether you're looking to recreate a beloved bakery staple at home or simply enjoy a sweet treat with your tea, these buns are sure to become a favorite in your culinary repertoire. Happy baking!

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