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## Currant Bread: Recipe

James A. Griffin

Technological University Dublin, james.griffin@tudublin.ie

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**Master Classes with  
Master Baker  
James A. Griffin M.Sc. B.Sc.**



**Freelance Master Baker, Third Level Lecturer, International Jury & Baking Demonstrator  
President - Coupe du Monde de la Boulangerie, Paris 2016.**



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Stage	Ingredients	Gr.	Method
1	Cream flour * Strong flour Salt Cream of tartar Bread Soda	500 500 15 30 20	<b>See note below re: Cream flour</b> Sieve the bread soda. Sieve both flours, salt, cream of tartar & bread soda together.
2	Butter (room temp)	80	Rub the butter into the flour until it is free of lumps
3	Buttermilk** Egg Caster sugar  Mixed peel Currants/raisins or sultanas	750 100 50  50 400	Use chilled buttermilk Dissolve the sugar in the buttermilk and the egg. Add to the dry ingredients above and knead very gently to fully incorporate  Add the dry fruit and mix to clear.
	<b>Total:</b>	<b>2495</b>	

**Processing details:**

Details	Temp/Time	Instructions
Dough Temperature:		Use cold buttermilk
Fermentation Time:	none	
Scaling Weight:	620g	4 pieces
Intermediate Proof:	none	
Shape:		Hand up round into a ball, cut a cross in the top with a sharp knife, egg wash for a richer colour
Proof Time:	none	Rest for 20 min before baking
Baking Temperature:	230 > 210°C	Place in a preheated oven, if possible on the oven sole
Baking Time:	35 - 40 min.	

**Further Details / Notes**

\*Cream flour is a special soda bread flour used in Ireland which has a small quantity of raising agent (1%) in it. To make a flour similar to Cream flour USE THE FOLLOWING RECIPE:

1000g Plain flour also known as (soft flour/cookie flour/pastry flour low gluten flour)

10g Baking Powder

Sieve together three times to disperse the powder in the flour

Store in a container marked "Cream Flour" until required

**DIY Buttermilk/Cultured milk:**

If you do not have buttermilk, you can make your own cultured milk, you will need:

1 Litre of Warmed milk 38°C

100g plain natural yoghurt

Warm the milk to 38°C

Whisk in the yoghurt

Stand overnight at room temperature, then chill the cultured milk before use