

Whitworths

Citrus & Coconut Tear & Share Swirl



INGREDIENTS

For the dough:

350g **Whitworths Traditional Mixed Fruit**
500g strong white bread flour
1tsp salt
50g caster sugar
7g yeast
75g butter, melted
200ml milk
2 medium eggs

For the curd:

170g coconut milk
150g caster sugar
4 egg yolks
2 tbsp cornflour
1 lemon, juice and zest of
1 orange, juice and zest of

For the icing:

25g **Whitworths Desiccated Coconut**
2tbsp lemon juice
100g icing sugar

🌀 Makes 12 🕒 3 hours, 30 mins ❤️ 35mins

READY...STEADY...BAKE

- ♥ Stir all the curd ingredients together in a saucepan and heat gently until it thickens. Once thickened remove from the heat and allow to cool.
- ♥ In a bowl combine the flour, salt, sugar and yeast together, then make a well in the dry ingredients and add the butter, milk and eggs.
- ♥ Stir the mixture together until it forms a dough, then knead until it becomes smooth and supple. Cover then allow to prove for 2 hours (or until it's doubled in size).
- ♥ Preheat your oven to 180°C / 160°C Fan / Gas Mark 4.
- ♥ Turn the dough out onto a floured surface then knead to 'knock it back'.
- ♥ Roll the dough into a rectangle approximately 50x30cm then spread with the curd, top with a sprinkle of Traditional Mixed Fruit.
- ♥ Roll the dough into a swiss roll shape, starting with the long edge (so that is still 50cm long) then cut the roll into 12 equally sized swirls.
- ♥ Arrange the swirls in a lightly greased baking dish and allow to prove once again for a further hour (or again until doubled in size).
- ♥ Bake for 30-35 minutes or until golden brown on top.
- ♥ Allow to cool for 30 minutes before removing from the dish.
- ♥ Mix the lemon juice and icing sugar together to form a smooth glaze the drizzle liberally over the swirls, sprinkle with coconut then serve either still warm from the oven or allow to cool.



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Happy Baking!