



## JERNEJ KITCHEN

# APRICOT SWIRL BUNS WITH CANDIED FRUITS

*Easy to make, extremely delicious and they smell fantastic as well.*

MAKES 10 SWIRL BUNS  
PREPARATION: 120 MINUTES

### BUNS DOUGH

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300 g all-purpose flour

3 g active dry yeast

200 ml water

5 g salt

### APRICOT FILLING

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3 tbsp apricot marmalade (or jam)

50 g butter, softened at room temperature

70 g marzipan

ground cloves, ground cinnamon, nutmeg

2 tbsp icing sugar

30 g candied fruits

2 eggs

### TOOLS AND EQUIPEMENT

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large bowl

kitchen knife

large baking tray

kitchen brush

### MAKE THE DOUGH

Prepare the dough. In a large bowl mix together all purpose flour, active dry yeast and water. Set aside and leave to rest for about 10 minutes. Knead into a dough, add the salt and shape. Cover with a kitchen towel and let proof at room temperature for about 40 - 50 minutes or until doubled in size.

### TIP

[You can also use a stand mixer for this process.](#)

### ROLL OUT THE DOUGH

When the dough has risen, punch it down in the bowl. Roll into a rectangle about 3mm thick. Spread the apricot marmalade all over it

### PREPARE THE FILLING

In a bowl mix together softened butter, marzipan, ¼ teaspoon ground cloves, ¼ teaspoon ground cinnamon and ¼ teaspoon freshly ground nutmeg, icing sugar and candied fruit. Mix using an electric mixer. Add one egg and mix. Spread the mixture over the apricot marmalade.

### PROOFING

Preheat the oven to 220 °C / 430 °F. Fold in half to create a sandwich of the filling. Lightly dust the working area and cut out 5cm thick slices. Twist each strip to expose the filling slightly and then tie into a rough knot. Place each swirl bun onto a baking tray lined with parchment paper. Cover with a kitchen towel or cling film and allow to rise for about 30 minutes at room temperature. Brush with a beaten egg and sprinkle with pearl sugar (optional).

### BAKE

Place the buns in the oven and bake for 5 minutes at 220 °C / 430 °F, then lower the heat to 190 °C / 375 °F and bake for 15

minutes or until golden brown. Let cool on a wire rack or eat one still warm. Enjoy.