



## Jane Beedle's Chorizo and Tomato Couronne

### STEP ONE – THE DOUGH

#### Equipment

Large bowl                  Spoon                  Cling film                  2 x baking trays

#### Ingredients

500g Strong white Bread Flour                  1 ½ tsp Salt                  12g Easy Bake Yeast  
1 tbs Rapeseed or olive oil                  300ml Water

- In a large bowl place the flour, add the salt to one side of the bowl and the yeast to the other and stir well.
- Add the oil and water and stir to make a soft dough.
- Turn the dough onto a lightly floured work surface and knead for approx. 10 minutes until the dough is soft and flexible.
- Lightly oil the bowl and put in the dough. Cover with cling film and leave in a warm place to double in size.

### STEP TWO – THE FILLING

#### Equipment

Frying pan                  Chopping board                  Knife                  Wooden spoon                  Spatula  
Large scissors

#### Ingredients

Glug of olive oil                  1 large onion finely chopped  
½ Spicy chorizo ring – 110g approx. (skin removed) finely chopped  
Pinch of dried chilli flakes                  1tsp Dried oregano                  Garlic cloves, finely chopped  
2tbs Tomato puree                  400g Chopped tomatoes                  1tsp smoked paprika  
Beef Oxo cubes                  Water                  Salt & pepper

- Put a glug of olive oil into a frying pan and cook the onion gently until soft and translucent.
- Add the finely chopped chorizo and fry gently until the oils begin to run, 5 – 10 minutes
- Stir in the chilli flakes, dried herbs and garlic cloves and cook for another minute.
- Add the rest of the ingredients plus half a tomato can of water.
- Bring to the boil and simmer until you have a thick sauce, 10 – 15 minutes.
- Season and set aside to cool.

### **STEP THREE – ASSEMBLY and BAKE**

- Preheat the oven to 190C (fan) 210C (conventional)
- When the dough has doubled in size turn out onto a lightly floured surface and knead to knock the air out of it.
- Divide the dough into two equal pieces and roll each piece out into a rectangle approx. 40cm x 25cm.
- Divide the filling between the two dough rectangles and spread over the surface.
- Taking one long edge, roll up the dough forming a long sausage shape. Repeat with second rectangle.
- Now things get messy. Cut the dough in half along the long length stopping just short of the end. Twist the two strands around each other and transfer to a baking tray lightly dusted with flour. Form into a circle, joining the ends as best you can. You can't do this neatly and there will be tomato sauce all over it but don't worry it will look rustic when baked. Repeat with second rectangle.
- Place each baking tray inside a large clear plastic bag, taking care that the plastic does not touch the bread. Leave in a warm place for an hour for the dough to rise.
- When the dough has risen place the baking trays in the preheated oven and bake for 30 – 35 minutes until baked and golden. The dough will puff up in the oven.

