

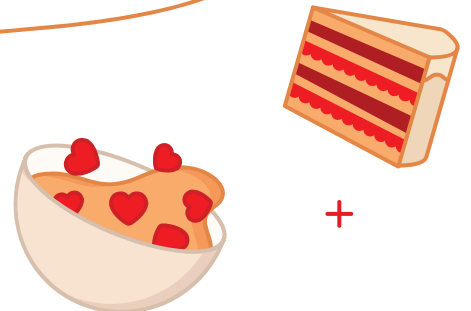


Great British Bake Off Challenge

Briony's Treacle Tart Roulade

Paul Hollywood's Baguettes

Rahul's Rock Garden Chocolate Cake



Signature Bake: Briony's Treacle Tart Roulade

Serves: 12 | Time: 1.5 hours

As seen on The Great British Bake Off, find the original recipe here:
<https://thegreatbritishbakeoff.co.uk/recipes/all/briony-treacle-tart-roulade/>

Ingredients

What you'll need:

- ◆ Swiss roll tin (or 9x13 inch quarter sheet pan)
- ◆ Large star nozzle

For the meringue:

- ◆ 4 large egg whites
- ◆ 250g caster sugar
- ◆ Finely grated zest of ½ unwaxed lemon
- ◆ 50g pecans, bashed into small pieces, plus 6 whole pecans to decorate

For the treacle tart filling:

- ◆ 90g white bread, crusts removed
- ◆ 150g golden syrup
- ◆ Juice of ½ lemon

For the cream filling:

- ◆ 150ml heavy cream
- ◆ 150g mascarpone
- ◆ 3 ripe pears, peeled, cored, and finely chopped
- ◆ Dried pears, finely chopped

Directions

- 01** Preheat the oven to 200°C / 180°C fan / 390°F / Gas 6.
- 02** Make the meringue. Put the egg whites in the bowl of a stand mixer fitted with the whisk attachment and whisk on medium speed until they form stiff peaks. Increase the speed to medium-high, add the sugar 1 teaspoon at a time, whisking continuously. Continue to whisk for about 4–5 minutes, until the meringue is thick and glossy. Using a metal spoon, fold in the lemon zest.
- 03** Spread the meringue into the prepared Swiss roll tin and smooth out with a spatula. Sprinkle the crushed pecans evenly over the meringue and then bake for 10 minutes, until browned. Reduce the heat to 180°C / 160°C fan / 350°F / Gas 4 and bake for a further 8–10 minutes, until the meringue is firm to the touch.
- 04** Meanwhile, make the treacle tart filling. Place the bread in a food processor and pulse for a few seconds to form bread-crumbs. Place the golden syrup in a medium pan with the lemon juice over a medium heat. Warm through for 1 minute to loosen the syrup and incorporate the lemon juice. Remove from the heat and stir in the breadcrumbs. Transfer to a bowl and allow to cool.
- 05** Remove the meringue from the oven and invert it onto the wire rack lined with baking paper. Carefully, peel off the uppermost sheet of baking paper and leave the meringue to cool.
- 06** Meanwhile, make the cream filling. Use an electric hand whisk to whisk together the cream and mascarpone until the mixture just holds its shape. Place 3 tablespoons into a piping bag fitted with a large round nozzle.
- 07** Keeping the meringue on the sheet of baking paper, transfer it to the worktop. Use a palette knife to spread the remaining cream filling over the meringue in a thick layer. Spread the treacle tart filling evenly over the top, then finally sprinkle over the chopped fresh and dried pears.
- 08** With the short end of the roulade closest to your body, use a knife to score the meringue 1 inch in from the short edge. Fold over the scored edge and, using the baking paper to help you, tightly roll up the roulade. Place the roulade, seam-side down, on a serving plate.
- 09** Pipe rosettes of cream all along the top of the roulade. Place a whole pecan in each of the 6 rosettes.

Technical Challenge:

Paul Hollywood's Baguettes

Serves: 4 | Time: 2.5 hours

As seen on The Great British Bake Off, find the original recipe here:
<https://thegreatbritishbakeoff.co.uk/recipes/all/paul-hollywood-baguettes/>

Ingredients

What you'll need:

- ◆ Freestanding mixer with a dough hook attachment
- ◆ 88 oz (11 cups) square plastic container
- ◆ Linen couche (for proofing)

Ingredients:

- ◆ Olive oil for greasing
- ◆ 500g strong white bread flour, Plus extra for dusting
- ◆ 10g salt
- ◆ 10g instant yeast
- ◆ 370ml cool water

Directions

- 01** Lightly oil an 88 oz (11 cups) square plastic container with olive oil.
(It's important to use a square tub as it helps shape the dough.)
- 02** Put the flour, salt and yeast into the bowl of a mixer fitted with a dough hook (don't put the salt directly on top of the yeast). Add three-quarters of the water and begin mixing on a slow speed. As the dough starts to come together, slowly add the remaining water, then continue to mix on a medium speed for 5–7 minutes, until you have a glossy, elastic dough.
- 03** Tip the dough into the prepared tub. Cover and leave for 1 hour until at least doubled in size.
- 04** Dredge a linen couche with flour and lightly dust the work surface with flour.
- 05** Carefully tip the dough onto the work surface. Rather than knocking it back, handle it gently so you can keep as much air in the dough as possible.
This helps to create the irregular, airy texture of a really good baguette. The dough will be wet to the touch but still lively.
- 06** Divide the dough into 4 pieces. Shape each piece into an oblong by flattening the dough out slightly and folding the sides into the middle. Then roll each up into a sausage – the top should be smooth with the join running along the length of the base. Now, beginning in the middle, roll each sausage with your hands. Don't force it out by pressing heavily; concentrate on the backwards and forwards movement and gently use the weight of your arms to roll out the dough to 12 inches long.
- 07** Lay a baguette along the edge of the linen couche and pleat the couche up against the edge of the baguette. Place another baguette next to the pleat. Repeat the process until all 4 baguettes are lined up against each other with pleated couche in between each. Cover the baguettes with a clean tea towel and leave for 1 hour, until the dough has at least doubled in size and springs back quickly if you prod it lightly with your finger.
- 08** Preheat the oven to 240°C / 220°C fan / 465°F / Gas 9 and put a roasting tray in the bottom of the oven to heat up.
- 09** When the baguettes are risen, dust them lightly with flour, then slash each one 4 times along its length on the diagonal, using a razor blade or a very sharp knife.
- 10** Fill the roasting tray with hot water to create steam and put the bread into the oven. Bake for 20–25 minutes, or until the baguettes are golden brown and have a slight sheen. Cool on a wire rack.

Showstopper: Rahul's Rock Garden Chocolate Cake

Serves: 20 | Time: 4.5 hours

As seen on The Great British Bake Off, find the original recipe here:
<https://thegreatbritishbakeoff.co.uk/recipes/all/rahul-edible-rock-garden-chocolate-cake/>

Ingredients

What you'll need:

- ◆ 8 inch round sponge tins x 2
- ◆ 6 inch round sponge tins x 2
- ◆ Sugar thermometer
- ◆ Plate lined with baking paper
- ◆ 2 small disposable piping bags

For the italian meringue buttercream:

- ◆ 200g caster sugar
- ◆ 4 egg whites
- ◆ 250g salted butter, diced
- ◆ 250g unsalted butter, diced
- ◆ 1 tsp orange extract
- ◆ 1 tsp vanilla extract
- ◆ 1 tsp lemon extract
- ◆ Green and red food-coloring gels or pastes

For the chocolate sponge:

- ◆ 100g cocoa powder
- ◆ 120ml boiling water
- ◆ 600g dark brown sugar
- ◆ 200g baking margarine or softened salted butter
- ◆ 6 eggs
- ◆ 350g self-rising flour
- ◆ 2 tsp baking powder

For the chocolate soil:

- ◆ 100g caster sugar
- ◆ 75g 70% dark chocolate, Roughly chopped

Directions

- 01** Heat the oven to 180°C / 160°C fan / 350°F / Gas 4.
- 02** Make the sponge. Put the cocoa and boiling water in the bowl of a stand mixer fitted with the beater. Beat together, then add the remaining cake ingredients, except the coloring, and mix at medium speed to a soft batter.
- 03** Divide the mixture between the prepared tins so that the depths of the cakes are equal. Bake for 25–30 minutes, or until a skewer inserted into the centres comes out clean. Leave the cakes to cool in the tins for 5 minutes, then turn out onto a wire rack to cool completely.
- 04** Meanwhile, make the Italian meringue buttercream. Place the caster sugar and 100ml of water in a medium pan and over a medium heat. Heat gently until the sugar has dissolved, then increase the heat and boil until the syrup reaches about 110°C / 230°F on the sugar thermometer.
- 05** Whisk the egg whites in the clean bowl of a stand mixer to soft peaks. Keep the whisk running and, when the sugar syrup has reached 121°C / 250°F, remove the pan from the heat and slowly pour the syrup in a thin, steady stream into the whisking egg whites.
- 06** Continue whisking until the outside of the bowl is at room temperature and the meringue is very thick and glossy.
- 07** When the mixture is at room temperature, start adding cubes of salted and unsalted butter, whisking after each addition to make a smooth and thick buttercream. Add the orange, vanilla and lemon extracts and mix thoroughly. Cover, and chill until firm.
- 08** Make the chocolate soil. Heat two tablespoons of water and the sugar in a small pan over a medium heat until the sugar dissolves. Increase the heat and boil the mixture until it just starts to turn golden around the edges – about 135°C / 275°F on the sugar thermometer.
- 09** Stir in the chopped chocolate – it will immediately form clumps and crumbs. Tip onto the lined plate and leave to cool.
- 10** To assemble, sandwich the 2 larger cakes with 3 tablespoons of the buttercream, spread evenly, and place on a plate. Spread 1 tablespoon of buttercream on top.
- 11** Sandwich the 2 smaller cakes with about 2 tablespoons of buttercream and stack these on top of the larger cakes.

Directions

- 12** Place 6 tablespoons of buttercream in a small bowl and add green food coloring to make a leaf color. Place 4 tablespoons of plain buttercream in a second bowl and color this flower-like red.
- 13** Spread the remaining plain buttercream around the top and sides of the stacked cake.
- 14** Place the red and green icings in separate small disposable piping bags. Snip off the tip of the red icing and make a V-shape cut in the end of the bag of green icing.
- 15** Pipe green leaves around the sides of both cake layers and a few on the top, adding red dots to make flowers. Sprinkle the chocolate soil around the bottom of each cake layer and sprinkle a little on top. Chill the cake and serve within 2 days.