

SEMOLINA BARBECUE BUNS

(from Dan Lepard)

75g semolina or cornmeal, plus more to finish

150 ml boiling water + 200 ml warm water

25g unsalted butter

1 tsp honey

1 Tbs yogurt

1 + 1/2 tsp salt

1 tsp instant yeast

450 g bread flour

(olive oil for kneading)

Spoon the semolina into a mixing bowl, pour 150ml of boiling water over it, stir well and leave for 10 minutes. Use a fork to mash the butter, honey, yogurt and salt into the mixture, then slowly work in 200ml of warm water, breaking up any lumps with your fingers. Stir in the yeast and flour, work to a smooth, soft dough and leave for 10 minutes.

Give the dough three 10-second kneads on an oiled surface over 30 minutes, then leave, covered, for an hour. Roll the dough to about 10 x 13 inches (25cm x 35cm) on a floured surface, lay on a baking tray lined with parchment paper and leave covered for 20 minutes. Cut the dough into eight flat rectangular “rolls”, but do not separate them, just make a deep incision all the way down the baking sheet. Leave, covered, until risen by half (I cut into six rectangles, and allowed them to rise for 25 minutes).

Heat the oven to 465F (240 C). Brush the tops of the buns with water, sprinkle with semolina and score a deep crisscross on top with a knife. Bake for about 20 minutes, until brown on top. Let it cool for at least one hour on a rack before slicing