

Bistro Corlise

Chef Jason Logan

Spiced Orange Bread with Milk Jam:

Milk – 6oz

Flour – 14.50 oz

Honey – 19.0 oz

Spices – (fennel, nutmeg, coriander) - .75 oz

Orange marmalade – 14 oz

Baking powder - .75 oz

Egg – 7 oz.

Salt – pinch

Butter (soften) – 5.50 oz.

Milkjam:

Milk – 2 cups

Agar – 2 teaspoons

Sugar – ¼ cup

Spiced Bread-Combine milk, honey, spices. In a separate bowl, combine and mix flour, salt, baking powder. In a mixer with a paddle, begin beating on medium the milk mixture. Slowly add a bit at a time, flour mixture, egg, and butter until well incorporated (the batter will be loose). Fill proper mold ½ ways up (these breads will double in size).

Bake bread at 350 oven for about 30 minutes or until a toothpick pulls out of center clean.

For milk jam, slowly reduce milk by ½ with sugar. Add agar, stir and continue to cook another 5 minutes or until milk is about ¾ of a cup. Cool.

-serving size- 16 4x2 loaves

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