

further five minutes until glossy and still slightly sticky to the touch. Return the dough to the mixing bowl, cover with a damp tea towel or Clingfilm and leave somewhere warm to prove until doubled in size (90 minutes to two hours)

5 Meanwhile, make the filling. In a bowl, mix the butter, sugar, syrup and cinnamon into a smooth paste using a wooden spoon or spatula. Spread about two tablespoons of the mixture over the base of a 30 x 25 x 5cm baking tin and set aside.

6 Once the dough has proved, knock out the excess air by squashing and punching it back into the bowl a few times. Scrape the dough out onto a well-floured work surface and use a floured rolling pin to roll the dough out into a 60 x 30cm rectangle, about 2cm thick

7 Evenly spread the remaining filling mixture across the dough, right to the very edges. Find the shortest edge of dough and fold over 1cm of

it, and then continue to gently roll the dough up into a tight swirl, using your fingers and thumbs to work from one side to the other. Roll it as tightly as possible. You should be left with a dough sausage about 30cm in length

8 Mark out, then use a very sharp knife to cut the sausage of dough into eight even slices. Place the slices, swirl-side facing up, on the cinnamon-smearred baking tin, spacing them about 2-3cm apart. Leave somewhere warm for 40 to 60 minutes to prove a second time, covered with a damp tea towel or Clingfilm. They should have doubled in size and started to touch one another.

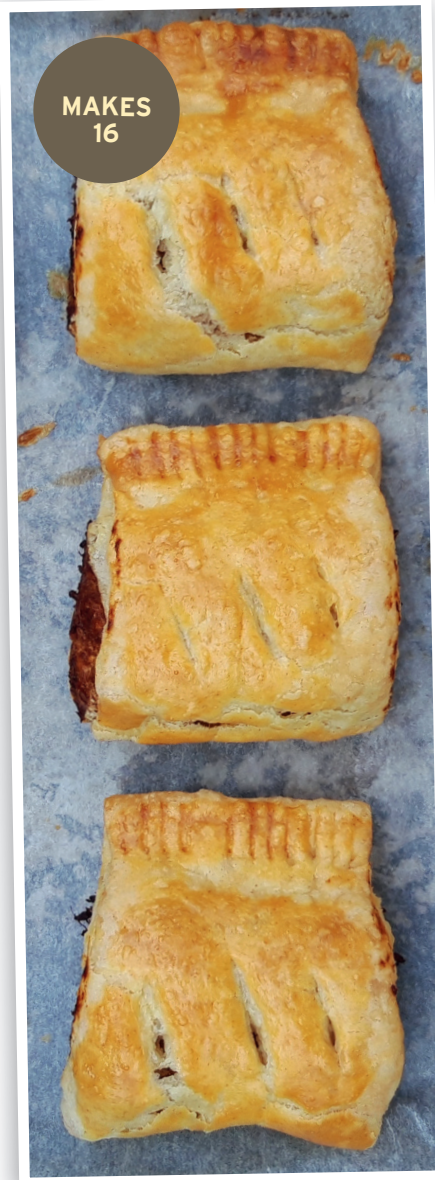
Meanwhile, preheat the oven to 200°C/180°C fan/Gas Mark 6

9 Brush the top of each swirl with the remaining beaten egg, then bake for 20 to 25 minutes until golden brown. Once baked, transfer the tin to a wire rack and let them cool completely in the tin

Frosting

To make the frosting, beat together the softened butter and cream cheese with an electric mixer or spatula until smooth. Add the icing sugar in three stages, mixing in each third before adding the next.

Once it's smooth and creamy, mix in the vanilla extract. Spoon the frosting into a piping bag and pipe zigzags over the top of each cooled bun. If you don't have a piping bag, don't worry - you can use a spoon to drizzle or smear the frosting over the tops of the buns instead.



Nigerian Chicken Sausage Rolls

These delicious pastry parcels are a fusion of Doubra's Nigerian roots and a favourite British classic, but are also testament to her remarkable perseverance while taking part in Luminary's programme.

FOR THE ROUGH PUFF PASTRY

- 500g plain flour, plus extra for dusting
- 1/4 tsp fine salt
- 250g cold unsalted butter, cut into 1cm cubes
- 240-270ml cold water
- 1 medium egg, beaten

FOR THE FILLING

- 2 Scotch bonnet or other small chillies (use 3 if you love spice!)
- 1 chicken stock cube
- 30g piece of fresh ginger, peeled
- 6 garlic cloves, peeled
- 800g chicken sausages, casings removed
- 2 tsp ground nutmeg
- 1 1/2 tsp cayenne pepper
- 1 tsp dried thyme

1 Start with the pastry. Combine the flour, salt and butter in a large bowl and shake to coat the butter in the flour. Add four tablespoons of the water at a time, mixing it in with a butter knife to begin, then using your hands to bring it together into a slightly sticky, butter-dotted dough

2 Tip the dough onto a floured work surface and roll out to a large rectangle, 15 x 30cm. With the short sides of the pastry facing you, fold the top short edge down towards you, just past the centre of the dough, then fold the bottom third up over it to make a rectangle a third the size of the original. Rotate the rectangle by 90 degrees and repeat the rolling and folding process another two times. Wrap the pastry in Clingfilm

and chill in the fridge until the filling is ready

3 Preheat the oven to 180°C/160°C fan/Gas Mark 4 and line a baking tray with baking paper.

To make the filling, whiz the chillies, stock cube, ginger and garlic in a small food processor to a smooth paste (or cut them up as finely as possible). In a bowl, combine the paste with the chicken, sausagemeat, nutmeg, cayenne pepper and dried thyme and mix until well combined

4 Cut the chilled pastry in half and place one half back in the fridge. Roll out on a lightly floured surface to a 15 x 50cm rectangle, about 2mm thick. Take half of the filling mixture and arrange in a long log down the middle of the full length of the pastry rectangle. Leave a 2cm gap along one of the long edges. Brush the 2cm strip of pastry with the beaten egg and fold the other long edge of the pastry over the top of the sausage to enclose it. Use a fork to crimp the edges together to form a seal

5 Cut the roll into eight pieces and place them on the lined baking tray. Brush the tops with more egg wash and use a sharp knife to score a couple of lines in the top of each one. Repeat the process with the other half of the pastry and filling mixture to make another 8 sausage rolls

6 Bake in the oven for 35 to 40 minutes until golden brown all over. Leave to cool for ten minutes before tucking in, as they'll be piping hot in the middle.

■ Recipes taken from *Rising Hope* by Luminary Bakery, (HQ, £20, ISBN 978-0008358327).

