

# DARK AND JUICY

The blueberry has a delicate sweet taste with a touch of tartness, adding floods of deep colour to recipes



## Blueberry and rosemary bread

### 1 large loaf

500g blueberries  
 10g chopped fresh rosemary,  
 plus 2 sprigs  
 400g strong bread flour,  
 plus extra for dusting  
 7g fast-action dried yeast  
 15g butter, melted and cooled to  
 room temperature  
 sea salt and black pepper

Place the flour in a large bowl with a good pinch of salt. Using a fist, make a well in the flour, add the yeast and melted butter, then 200ml of warm water. Mix together in a figure of eight motion, and bring together into a dough. Knead, by folding over the dough into itself again and again, for 10 mins. Cover with oiled cling film and a damp tea towel, and place somewhere warm for 1 hr. Grease and line a 900g loaf tin.

After 1 hr, knock the air out of the dough with a fist, then knead in 450g of the blueberries and chopped rosemary, a handful at a time, on a work surface. Season with the pepper as the dough is kneaded and dust liberally with flour, as the blueberries will make the dough wetter. Roll into a large sausage shape and place in the tin. Cover with oiled cling film and a tea towel, and place in a warm spot to prove for 1 hr. Preheat the oven to 200°C/ gas mark 6.

Remove the cling film and place the remaining blueberries and rosemary sprigs on top of the loaf, where the dough has natural folds. Bake the bread for 20-25 mins, until risen and golden, and the bottom is firm to tap. Cool in its tin for 10 mins before removing and allowing to cool.