

Broseph

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Preheat the _____^{Noun} to _____^{Noun}. Mark _____^{Noun} oven _____^{Noun}. Generously _____^{Noun} a 20cm (8in) non-stick _____^{Noun} tin. Grate the rind from the orange and set aside, then peel removing all of white pith. Cut the peeled orange into thin slices and use to line the base of the greased sandwich tin. Drizzle the honey on top.

Place the _____^{Noun} sugar and Ainsley Harriott Premium _____^{Noun} _____^{Noun} into a food processor and blend until fine. Add the egg, olive oil, baking powder and reserved orange rind and blend again until well combined.

Spoon the _____^{Noun} mixture over the oranges and bake in the _____^{Noun} for 15-20 minutes until well risen and _____^{Noun} brown.

To

make the poached _____^{Noun} place the _____^{Noun} and _____^{Noun} juice in a small _____^{Noun} with
the sugar. Simmer gently for 5 _____^{Noun} then remove from the _____^{Noun} and leave to _____^{Noun}
completely.

Remove the _____^{Noun} from the oven and leave to rest in the tin _____^{Noun} a few minutes, then loosen
the sides with a _____^{Noun} _____^{Noun} and turn out on to a _____^{Noun} plate.