

# Broseph

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Preheat the \_\_\_\_\_<sup>Noun</sup> to \_\_\_\_\_<sup>Noun</sup>. Mark \_\_\_\_\_<sup>Noun</sup> oven \_\_\_\_\_<sup>Noun</sup>. Generously \_\_\_\_\_<sup>Noun</sup> a 20cm (8in) non-stick \_\_\_\_\_<sup>Noun</sup> 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 \_\_\_\_\_<sup>Noun</sup> sugar and Ainsley Harriott Premium \_\_\_\_\_<sup>Noun</sup> \_\_\_\_\_<sup>Noun</sup> 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 \_\_\_\_\_<sup>Noun</sup> mixture over the oranges and bake in the \_\_\_\_\_<sup>Noun</sup> for 15-20 minutes until well risen and \_\_\_\_\_<sup>Noun</sup> brown.

To

make the poached \_\_\_\_\_<sup>Noun</sup> place the \_\_\_\_\_<sup>Noun</sup> and \_\_\_\_\_<sup>Noun</sup> juice in a small \_\_\_\_\_<sup>Noun</sup> with  
the sugar. Simmer gently for 5 \_\_\_\_\_<sup>Noun</sup> then remove from the \_\_\_\_\_<sup>Noun</sup> and leave to \_\_\_\_\_<sup>Noun</sup>  
completely.

Remove the \_\_\_\_\_<sup>Noun</sup> from the oven and leave to rest in the tin \_\_\_\_\_<sup>Noun</sup> a few minutes, then loosen  
the sides with a \_\_\_\_\_<sup>Noun</sup> \_\_\_\_\_<sup>Noun</sup> and turn out on to a \_\_\_\_\_<sup>Noun</sup> plate.