

## Great Bricett Notes:

<http://greatbricett.suffolk.cloud/>

### **Church Cleaning and Church Flowers**

The usual team will be cleaning the church on Friday 7<sup>th</sup> April in time for Easter.

All are invited to put a vase of flowers in church to celebrate Easter.

### **Services in April**

Holy Week	1 <sup>st</sup> April	Palm Sunday	Willisham (please check time)
	6 <sup>th</sup>	Maundy Thursday	Barking 7pm
	7 <sup>th</sup>	Good Friday	Ringshall 2pm
	9 <sup>th</sup>	Easter Day	Gt Bricett 11 am
	30 <sup>th</sup>	5 <sup>th</sup> Sunday	Gt Bricett 10 am

For all services in the benefice – please see the service pattern at the back of the magazine.

### **Recipe of the month – Hot Cross Buns** with thanks to Mary Berry. Makes 12.

450g strong plain flour	150 ml tepid milk
1 tsp salt	5 tbs tepid water
1 tsp mixed spice	75 g currants
1 tsp ground cinnamon	50 g mixed peel
1 tsp freshly grated nutmeg	1 egg beaten
1 sachet easy blend dried yeast	For the stripes some ready rolled short crust pastry cut into 24 thin strips
50 g caster sugar	To glaze 2 tbs granulated sugar and 2 tbs water
50 g butter – melted and cooled	

Put the flour, salt, spices, yeast and caster sugar into a large bowl and mix well.

Make a well in the centre and pour in the melted, cooled butter, milk, water and beaten egg, and finally the currants and mixed peel.

Mix to a soft dough, then turn out onto a floured surface and knead for 10 mins until smooth and elastic. Cover the bowl with oiled cling film and leave to rise until the dough has doubled in size – about 1 and a half hours in a warm room.

Turn the risen dough onto a floured surface again and knead for 2 – 3 mins. Divide into 12 equal pieces and shape each one into a round bun. Make a cross in the top of each bun with a knife, and add 2 strips of the ready rolled pastry to give a definite cross. Place 6 buns on each of 2 greased baking trays. Cover with oiled cling film. Leave to rise again in a warm place until doubled in size, about 30 mins.

Bake in a preheated oven 220 C 200 fan for about 15 mins until brown and hollow sounding when tapped.

Meanwhile dissolve the granulated sugar in the water over a gentle heat. As soon as the buns come out of the oven brush with the syrup give a sticky glaze.

### **Chicken, mustard and lemon orzotto** – serves 6 with thanks to

Deliciously Simple by Jane Lovett

Good glug or two of olive oil

4 skinless, boneless chicken thighs cut into bite sized pieces

Salt and pepper

1 onion finely chopped

300 g dried orzo (a very small pasta – like rice, pronounced ORTZO since you ask)

3 tsp Dijon mustard

1 tsp English mustard  
2 tsp black mustard seeds  
750 ml chicken stock (2 stock cubes)  
Juice of 1 lemon  
2 tbsp double cream  
3 tbsp grated parmesan plus extra for serving  
A few handfuls of baby spinach (optional)

Heat the oil in a shallow pan, add the chicken (perhaps in batches), cook on a high heat until light golden brown and transfer to a plate. (It will not be cooked through).  
Add more oil to the pan, if needed, add the onion and cook gently for 10 – 15 mins until soft. Add the orzo, the mustards and the seeds and give a good stir to coat the orzo. Add the stock, the chicken, bring to the boil and season to taste. Reduce the heat and simmer very gently, uncovered, for 10 mins stirring occasionally. Stir in the lemon juice, cream and parmesan, Check the seasoning. If needed add a little water to loosen to your preferred consistency.  
Just before serving add the spinach (if using) and wilt down. Enjoy!