

SHOWBIZ

AUTUMN 2017

Brisbane
Showgrounds
*regeneration
update
edition*

King Street to welcome
world's tallest timber building

Regional talent to feature
on Ekka fashion runway

Hopping into Easter
with easy chocolate recipes



RNA

THE ROYAL NATIONAL
AGRICULTURAL AND
INDUSTRIAL ASSOCIATION
OF QUEENSLAND



ROYAL
INTERNATIONAL
CONVENTION CENTRE
BRISBANE AUSTRALIA



The official magazine of the RNA

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Welcome

2017 will be an exciting and eventful year for the RNA.



The \$2.9 billion Brisbane Showgrounds Regeneration Project will see many major milestones reached including the completion of retail concept Kings Co-op and its 375 bay car park mid to late this year, along with construction starting on the world's largest timber building, 5 King.

The vibrant King Street dining hub will also welcome more retailers this year, with burger restaurant Super Combo and Greek restaurant The Lamb Shop the latest additions on the street, opening last month.

With less than five months to go, the countdown to the 2017 Royal Queensland Show (Ekka) has officially begun and this year we look forward to celebrating its 140th anniversary.

Competitions have remained at the heart of the show since 1876 and entries have been pouring in over the past couple of months for many Ekka competitions, including 118 entries (more than 820 head of cattle) for the Paddock to Palate Competition.

The hunt to unearth Australia's finest food and wine offerings has also been underway, with a number of our prestigious Royal Queensland Food and Wine Show (RQFWS) competitions calling for entries.

The Royal Queensland Wine Show is still accepting entries, while the Branded Beef and Lamb Competitions have closed with a total of 70 products entered and the Cheese and Dairy Produce Show and Ice Cream, Gelato and Sorbet Competitions received more than 500 entries combined.

Thank you for your continued support of the RNA and we look forward to another successful year.

David Thomas
RNA President

Overview

The \$2.9 billion, 15 year Brisbane Showgrounds Regeneration Project is one of the largest mixed-use, urban regeneration projects in Australia.

It is now in its seventh year and once complete, more than 15,000 people will live, work and play each day at the Brisbane Showgrounds, which is fast becoming Queensland's most prominent lifestyle and events precinct.

The continued revitalisation of the Showgrounds generates year round vitality throughout the precinct, while ensuring the Royal Queensland Show (Ekka) remains on the site where it all began in 1876.

Stage one

Stage one of the project, which commenced in 2011 and is now complete, saw the construction of the \$59 million state-of-the-art Royal International Convention Centre (Royal ICC) and 7,000m2 Plaza.

Stage two

The RNA and project partner Lendlease unveiled stage two of the project in 2014, which has seen the construction and completion of The Green residential apartments and commercial tower Kingsgate; construction commencing on

The Yards residential apartments; and the construction and opening of the four and a half star Rydges Hotel. Stage two also included the development of King Street and the progressive opening of food and retail outlets, which is ongoing.

Stage three

Stage three of the project got underway post Ekka in August, 2016, with construction commencing on retail concept Kings Co-op and its multi-storey car park. They are expected to be complete by mid to late this year.



The Green

The Green is Lendlease's first residential apartment building within the Brisbane Showgrounds. Residents moved into The Green in September, 2015. Designed by Cox Rayner, The Green is the perfect mix of urban life with an emphasis on green space.



King Street

King Street is a vibrant retail and dining hub linking St Pauls Terrace and Gregory Terrace. Construction commenced in 2014, with the street opening to traffic in February, 2016. Retailers started progressively opening last year and will continue to open this year. King Street features wide footpaths to enhance street dining.



Kingsgate

Kingsgate is a commercial building on the corner of King Street and St Pauls Terrace, which opened for business in June, 2015. The nine storey building is home to the Lendlease offices and several other companies, with ground floor retail.



Rydges

The four and a half star Rydges Hotel opened in February, 2016. The international hotel was developed by a consortium comprising Phillip Wolanski's Denwol Group of Sydney and Stewart Baron's Baron Corporation of Melbourne. The \$50 million hotel includes 208 rooms, the Six Acres Restaurant, the Paddock Bar, a swimming pool and a gym.



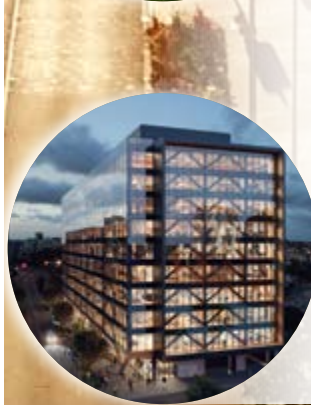
The Yards

The Yards are the newest residential apartments at the Brisbane Showgrounds. They were designed by award-winning architects Hayball, to embrace and reflect the industrial, rural and urban heritage of this historical precinct. The Yards has 401 residences across its towers and 11 terraces. The first residents will move in by mid this year.



Kings Co-op

Kings Co-op is a retail concept with a mix of uses including food and beverage and childcare. It's being built on land bordered by Gregory Terrace, King Street, Machinery Street and Alexandria Lane, and will be supported by a five level, 375 bay car park. Construction on Kings Co-op and its car park got underway post Ekka, 2016, and is expected to be complete by mid to late this year.



5 King

Construction of 5 King - the world's largest timber building - will commence in July this year. Designed by architect Bates Smart and at a height of almost 45 metres, the office building in King Street will be the largest engineered timber office building by gross floor area in the world. Construction is expected to be complete by mid-2019.

Read more on page 5.

Brisbane Showgrounds Regeneration Update

2016 2017

2016 milestones:

- The four and a half star Rydges Hotel, including the Paddock Bar and Six Acres restaurant, opened in February
- King Street opened to traffic in February, linking St Pauls Terrace and Gregory Terrace
- Five restaurants opened on King Street between August and November
 - The George Bar and Bistro (August)
 - Fat Dumpling (August)
 - Sushi & Nori (September)
 - Il Verde (October)
 - Hello Chicken (November)
- Construction commenced on retail concept Kings Co-op and its 375 bay, multi-storey car park, post Ekka
- The stormwater tank (five Olympic swimming pools) was completed in July
- The re-alignment and augmentation of the sewer were completed in December

2017 works:*

- Construction of the five level, 375 bay Kings Co-op car park to be complete mid to late this year
- Retail concept Kings Co-op to be open by mid to late this year
- A childcare centre to be operating in Kings Co-op by the end of the year
- The first residents to move into apartments at The Yards mid-year
- Construction to begin on the world's largest timber building, 5 King, mid-year
- Work on the Large Animal Pavilion (used as a 630 bay car park or event space outside of Ekka) to commence post Ekka
- The new Gate 5 and 5a to be constructed by early August
- Oval 2 and surrounding areas upgrade to commence post Ekka
- The creation of Alexandria Park, and Building 8 upgrade, to begin post Ekka
- More retailers opening progressively on King Street throughout the year. *See page 6 for a King Street dining update*

*timeframes are estimates only

Brisbane Showgrounds Regeneration Update

Latest regeneration news

The timber building King

The world's tallest timber building will soon call King Street home, with construction to start in July as part of the RNA's \$2.9 billion Brisbane Showgrounds Regeneration Project.

At a height of almost 45 metres, the nine-storey plus ground floor office building known as 5 King will be the largest engineered timber office building by gross floor area in the world.

Designed by architect Bates Smart, the building will feature exposed timber structures, creating a contemporary and creative studio environment, while large glass areas will maximise natural daylight.

Global engineering firm Aurecon has committed to leasing four of the nine office floors and there will also be three ground level retail tenancies.

5 King is scheduled to be complete by mid-2019.



5 King by the numbers:

- 14,921m2 over 10 levels
- Almost 45 metres high
- 56 car parks over one basement level
- 152 bike racks
- 16 showers
- 158 lockers

Artists impression of 5 King

New restaurant set to rock



Artists impression of the Royal Snack Bar where the restaurant will be housed

The award-winning Rockpool Dining Group will open a new restaurant at the Brisbane Showgrounds later this year.

Exact details about the type of restaurant are yet to be revealed, but the concept will involve Rockpool Dining Group collaborating with Urban Craft Brewing Co

for the very first time.

The restaurant will be housed at Kings Co-op in one of the much loved Ekka buildings – the revitalised Royal Snack Bar – with the design to utilise reclaimed materials from pavilions within the Showgrounds.

Rockpool Dining Group, led by celebrity

chef Neil Perry, is already well known in Brisbane for its popular restaurants Saké Restaurant and Bar, Bavarian Bier Café and Fratelli Famous.

Kings Co-op has been under construction since August last year and is due to be finished by mid to late this year.

King Street dining latest



Super Combo packs a punch

It's game on for Super Combo, with the new Street Fighter themed burger restaurant opening in King Street in early March.

The quirky restaurant is themed around the late 80's and 90's fighting game era and customers can even battle each other on the Street Fighter video game while they wait for their burger.

Owners and childhood friends, Michael Nham and Hao Vu, based Super Combo on their memories of spending hours playing Street Fighter together as kids at their local take-away shop in Melbourne.

Super Combo's burger menu draws inspiration from around the globe, with flavours from Brazil, India and Japan, all with a

game themed name.

Super Combo's opening special of '\$3 burgers for 3 days' was a knockout, with around 3,000 burgers flying out the door.

Opening hours:

Monday - Friday, 10.30am - 8.30pm

Saturday, 11.30am - 9.00pm



Ewe must try the Lamb Shop

With eight hour slow-cooked, mouth-watering lamb, it's no surprise the Lamb Shop has been a popular addition to King Street since opening in March.

The restaurant serves a modern twist on traditional lamb souvlaki, as well as many other Greek inspired dishes like char grilled octopus with lemon and olive oil; and char grilled corn, oregano butter and shaved sheeps milk cheese.

The Lamb Shop is owned by Peter Glouftis, who designed the menu based on memories from his childhood and follows a 'fast food, done well' motto.

The concept is based on his successful Broadbeach restaurant, which has built a cult following since opening on the Gold Coast in 2014.

Opening hours:

Monday - Sunday, 11am - 3pm and 5pm - 9pm

*Coming soon!**

The Pine

(Lebanese restaurant) – mid April

Benoi

(Vietnamese restaurant) – mid April

**timeframes are estimates only*

Grape Grazing by Night

Buy your tickets in April & save!

You too can be the first in Australia to taste the newest wines from the nation's best winemakers, at the exclusive Royal Queensland Food & Wine Show (RQFWS) Grape Grazing by Night - Celebrating Australian Wine event in July.

Tickets are now on sale and for the month of April only, you can enjoy a discounted rate of just \$80 for a General Admission ticket.

Grape Grazing is a rare opportunity to taste more than 1,800 wines, including the medal-winners, Grand Champions and the new vintage of season.

The exceptional drops are complemented by award-winning produce from the RQFWS, with grazing stations featuring the nation's best cheese, lamb and beef.

This is the event's third year, with more than 600 people tasting their way through the nation's finest red, white and sparkling at last year's event.

The RQFWS endeavours to give Australian wineries exposure and helps promote the nation's diverse growing regions, passionate winemakers and their outstanding wines.

Grape Grazing by Night will be held on Friday 7 July at the Brisbane Showgrounds from 5.30pm to 8.30pm.

To buy your tickets now please click here.

New booking website boosts Brisbane Showgrounds

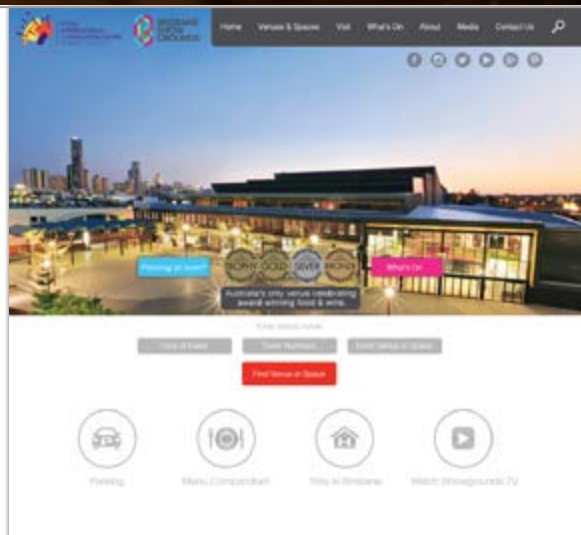
Planning and booking events at the Brisbane Showgrounds and Royal International Convention Centre (Royal ICC) is now a whole lot easier, with a new combined booking website launching in February.

The new booking site combines the Showgrounds and Royal ICC under the Brisbane Showgrounds brand, replacing the current websites and making it easier

for users to plan their event online and make enquiries.

The site also features a search based system, making it simpler to find a suitable event space, plus it's mobile and tablet friendly, ensuring information is easy to view from every device.

Take a look at www.brisbaneshowgrounds.com.au/venue



National Business Development Manager, Jessica O'Gorman, was all smiles at the Royal ICC stand at AIME

Royal ICC aims big at expo

For the sixth year, Royal International Convention Centre (Royal ICC) staff attended the Asia-Pacific Incentives and Meetings Expo (AIME) in Melbourne – the largest international event of its kind in the country.

The staff met face-to-face with more than 35 event organisers during the two day expo in February, developing business leads.

APERITIVO AFTERNOONS

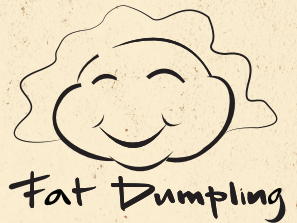
\$39pp

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Antipasto plate +
1 Mediterranean cocktail

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COMBO**
BURGERS

3 HIT COMBO

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WITH ANY BURGER
+
CHIPS PURCHASE

Offer valid from 10:30am until noon Monday to Saturday. Excludes alcoholic beverages & shakes.



A packed crowd in party mode at Your Friends



Chloe Barnes (left) and Emmasyn Hunt's outfits tick the brief at QUT Toga

March a mega month for Brisbane Showgrounds

March has been a bumper month for the Brisbane Showgrounds and Royal International Convention Centre (Royal ICC), with 32 events held over 31 days.

More than 45,000 people made their way to the Showgrounds last month, for events including the Your Friends music festival which attracted around 5,000

people and the world's largest toga party (QUT Toga) which was attended by 4,600 people.

But the biggest event of the month was easily the National 4x4 Outdoors Show, Fishing and Boating Expo from March 31 to April 2, which reeled in a crowd of around 26,000 people over the three days.

The bumper March also featured several banquets, keeping the Royal ICC chefs busy – they served a total of more than 16,000 dishes.

And it won't stop there - May is shaping up to be even busier, with more than 75,000 people expected to visit the Showgrounds to attend 45 events.

Summer of music

Almost 20,000 music lovers have rocked out at events at the Brisbane Showgrounds so far this year.

More than 10,000 people attended St Jerome's Laneway Festival in late January, to see a stellar line-up including musician Nick Murphy (Chet Faker) and ARIA award-

winning rock band King Gizzard and the Lizard Wizard.

While in March, almost 3,000 people danced to the sounds of two time Grammy Award-winning DJ DIPLO and 5,000 people attended Your Friends which featured Justin Bieber's official DJ, Tay James.



Laneway 2017 draws a large crowd



Harpham's honoured

Honorary RNA Councillor Phillip Harpham and his wife Julia have been honoured at Tenterfield's Australia Day celebrations. The couple was presented with the

Citizen of the Year award in January, for their community work in the Mingoola area including their contribution to the resettlement of Africa refugees.

A veterinarian and grazier by profession, Philip served on the RNA Council from 2001 to 2014.

From left: Tenterfield Shire Council Mayor Peter Petty, 2017 Citizens of the Year Philip and Julia Harpham, Australian Day ambassador James Pittar and Deputy Mayor Greg Sauer. Image credit: Tenterfield Star

Frederick Jack Slatter, OAM



The RNA was deeply saddened by the passing of our inaugural 2004 Ekka Show Legend, Frederick Jack Slatter OAM, on December 10, 2016.

Fred contributed significantly to the management and judging of the Royal Queensland Show's (Ekka) Dairy Cattle Competition for more than 50 years, having started out judging the milking competition in 1963.

Over the years, Fred was also Master of Ceremonies for the Supreme Dairy Cattle presentations and an Honorary Council Steward in Dairy Produce, and the RNA will be forever grateful for his contribution and commitment.

2017 Annual General Meeting

The RNA Annual General Meeting (AGM) was held on March 24 at the Royal International Convention Centre (Royal ICC).

The meeting was attended by RNA Councillors, members, stakeholders and members of the public and reviewed the RNA in 2016, with topics including the \$2.9 billion Brisbane Showgrounds Regeneration Project, the Royal ICC and Brisbane Showgrounds venue business, the Royal Queensland Show (Ekka) and financials.



Click on the cover to view the 2016 Annual Report



Ekka

Thanking our Ekka partners

Almost 100 people attended the Royal Queensland Show's (Ekka) very first Partners Preview night - an opportunity to thank Ekka's 2016 partners and highlight the exciting opportunities in 2017.

Since the event in late February, the Ekka Sales and Marketing team has been busy working with new and existing partners, to develop initiatives for this year's 140th show.

Ekka TV spoke with some of the show's valued partners - see the testimonials by clicking [here](#).

Seven News Presenter Kendall Gilding takes to the stage at the Partners Preview to talk about her Ekka experiences

(Left to right) Gary Clare, Laurel Edwards and Mark Hine from 4KQ's breakfast show having a blast at the Partners Preview

A crowing start to Chinese New Year

To celebrate the Year of the Rooster getting off to a flying start, the Royal Queensland Show (Ekka) gave people the chance to pat and pose with champion show roosters at Warrigal Square Shopping Centre in Brisbane.

More than 100 people flocked to the centre on January 28, to meet Ekka Poultry Steward, Owen Glover, and get a selfie with the stars of the celebration - his two feathered friends.

From left: Gabby, Natalie and Savina Chung from Acacia Ridge pose with Owen Glover and his impressive Ekka champion rooster



Ekka

Fashion parades celebrate regional talent

Brisbane designer Julie Tengdahl will be featured in this year's Natural Fibres Fashion Parades

Designers from regional Queensland are invited to put their best foot forward, for the chance to be showcased in the iconic Natural Fibres Fashion Parades at this year's Royal Queensland Show (Ekka).

The parades, being produced by stylist Laura Churchill this year, will celebrate Queensland grown wool and cotton alongside fashion favourites leather, bamboo and silk, in a 'Back to Nature' theme.

As part of a new initiative, up to 12 regional Queensland designers will be showcased in a dedicated segment of the parades, which will be shown three times daily during Ekka.

The parades will also feature a contingent of Brisbane designers and Brisbane tertiary student's designs.

Regional fashion designers are being asked

to submit their ideas for women's or men's ready to wear fashion, including photos and/or sketches, to laura@laurachurchill.com.au by April 30.

Successful applicants will be notified by May 12.

Be sure to follow @ekkafashion on Instagram to see the Natural Fibres Fashion Parades' journey.

Competing to be the best of the best

Competition entries have been pouring in for the Royal Queensland Show (Ekka) and Royal Queensland Food and Wine Show (RQFWS).

Around 21,000 entries are expected to be received across 51 competition sections this year, with most sections already open and calling for entries.

Ekka will welcome three new competitions in 2017 - the Hy-line Brown School Egg Laying Competition which will see school students raise six hens, having them ready to lay in time for Ekka; the Potted Plants Competition which covers all different kinds of plants from ferns and palms to bonsai, cacti and orchards; and the Verge Garden Competition which will see entrants create a temporary verge garden (3m x 1.5m) along the pathways within The Old Museum precinct.

RNA 2017 Paddock to Palate Competition presented by Mort & Co
118 entries (826 head of cattle), slightly up on 2016

RQFWS Branded Beef & Lamb Competitions

Total of 70 entries, slightly up on 2016

Hy-line Brown School Egg Laying Competition

Nine schools have entered the new competition

RQFWS Cheese and Dairy Produce Show and Ice Cream, Gelato and Sorbet Competition

More than 500 entries combined





A world of discovery awaits city kids

More than a thousand primary school children will learn the truth that milk comes from cows, not cartons, at the annual Royal Queensland Show (Ekka) Rural Discovery Day in May.

Now in its 14th year, Rural Discovery Day held at the Brisbane Showgrounds, allows Queensland students to learn first-hand the essential role farmers play in feeding and clothing them each day.

The students will work alongside real farmers as they take part in hands-on activities, which this year will include growing food from seeds, matching grains with products and getting up close to baby farm animals.

Rural Discovery Day brings the city and country together for some pre-Ekka excitement, with the day packed full of entertainment, education and fun.

Date: Thursday 18 May

Time: 9:30am - 2pm

Registrations: Primary schools can register by [clicking here](#)

Queensland teachers learn whey to make cheese

Teachers from across Queensland have been showing their students how to make 'un-brie-lievable' blue cheese and camembert, after attending the RNA Teachers' Cheese Making Workshops at the Brisbane Showgrounds.

In February, 44 teachers from 25 schools swapped their chalk for cheese and became the students, as dairy expert and Royal Queensland Food and Wine Show (RQFWS) judge Russell Smith showed them the science behind making cheese.

Among the schools were Annandale Christian College (Townsville), whose teacher travelled more than 1,300km to attend, along with Toowoomba Grammar School, Beerwah State High School, Bulimba State High School and Elanora State High School.


The teachers are now back in the classroom passing on their new-found knowledge to their students, who will enter their finest fromages into the Royal Queensland Show's (Ekka) Student Made Cheese Competition in June.

Russell Smith said while making cheese is great fun, the students will also learn a great deal.

"The process helps students understand where their food comes from - cheese doesn't just magically appear on the supermarket shelf," he said.

"It also shows students a possible career pathway by following a food science direction and ultimately a dairy food science qualification. There are a large number of jobs for people with these qualifications in the Australian dairy industry."

"...cheese doesn't just magically appear on the supermarket shelf."



Elanora State High School teachers, Diane Harrold (left) and Melissa Knight, gently rock the curd as part of the cheese making process

Australia's best beef and lamb to steak their claim

The nation's best beef and lamb will be crowned in May, at the Royal Queensland Food and Wine Show's (RQFWS) Branded Beef and Lamb Competition presented by Super Butcher at the Brisbane Showgrounds.

Entries for the prestigious competition have now closed, with a total of 70 entries received - slightly up on 2016. Five of those entries were for the new Branded Lamb class called 'Restaurant Trade Branded Lamb Class' more than

24kg' which caters for the restaurant trade.

Chief Judge Elaine Millar will once again lead a team of Queensland's top judges and food experts, including Jake Nicolson from Black Bird Bar and Grill and Glen Barratt from Wild Canary, as they taste their way through the top quality entries from May 2.

Judging - May 2 to 3

Awards presentation - May 5



Australia's finest wines to be unearthed

The hunt is on for fine wines across Australia worthy of raising a glass to, with the prestigious Royal Queensland Wine Show (RQWS) calling for entries.

Chief Judge David Bicknell will lead a team of expert judges for his second year at the helm, as they sniff, swirl and taste their way through the nation's top drops, at the first capital city wine show of the season.

In keeping up with changes in consumer interest, a new dry red wine class called 'current drinking light dry red' has been introduced to the competition this year. The new class is for current release dry red wines that are bottled early for current consumption.

Entries must pour in by April 21 – [click here to enter now.](#)

Judging - June 26 to 29

Awards presentation and Grape Grazing by Night event - July 7



Scooping up the nation's cream of the crop

We'll have the scoop on the nation's best cheese and ice cream next month, with awards being held for the Royal Queensland Food and Wine Show's (RQFWS) Cheese and Dairy Produce Show and Ice Cream, Gelato and Sorbet Competition.

Entries have now closed, with more than 500 products entered this year.

New this year in the Cheese and Dairy Produce Show is the addition of 'other non-bovine milk products' to classes 51 to 57, previously only open to buffalo,

goat and sheep milk. We were pleased to receive three camel milk entries.

Renowned international dairy judge, Russell Smith, will once again lead a panel of expert judges, made up of some of Australia's most respected and experienced food industry professionals, as they taste their way through the nation's finest cheeses, dairy products and ice creams from May 22.

Judging - May 22 to 25

Awards presentation - May 26



Easter entertaining made easy

Nothing says Easter quite like chocolate and the smell of freshly baked hot cross buns. Our Royal ICC pastry chef, Jeya Kumar, has hunted down his favourite Easter recipes to share with Showbiz readers... so hop to it and start baking!

Chocolate carrot cake

Ingredients

| | |
|-----------------------------|---------------------------|
| 1 ½ cups caster sugar | 6 eggs |
| 1 tablespoon baking powder | 1 ½ teaspoons baking soda |
| 300g grated carrot | ½ teaspoon cinnamon |
| 2 cups plain flour | 1/3 cup hazelnut meal |
| 100g raisins | 150g pecan nuts (chopped) |
| 100g dark chocolate buttons | 450g olive oil |

Cream cheese frosting

| | |
|-------------------|-------------------------|
| 300g cream cheese | ½ cup caster sugar |
| 300g soft butter | 200ml pomegranate puree |

Method

1. Whip caster sugar and eggs until fluffy (10-15min).
2. Sift in plain flour, baking powder and baking soda, then add hazelnut meal, chopped pecans and raisins to the fluffy mixture and fold in gently with a rubber spatula. Lastly, add in the olive oil and fold, being careful not to over-fold the mixture.
3. Line a 12inch cake tin with baking paper and pour the cake mixture in, sprinkling dark chocolate buttons on top of the mixture.
4. Bake at 170c for 1hr and 45min
5. Cool the cake on a wire rack after baking.
6. Cream the soft butter, cream cheese and sugar together. Add in the pomegranate puree and whip until smooth.
7. Spread the frosting on top of the chocolate carrot cake and decorate as desired.

Chocolate hot cross buns

Ingredients

| | |
|-------------------------------|------------------------|
| 2 cups white bread flour | 1 teaspoon dried yeast |
| 4 teaspoons dark cocoa powder | ¼ cup caster sugar |
| 1 teaspoon lemon zest | 200ml warm milk |
| 2 teaspoons almond extract | 1 egg |
| A pinch of salt | Oil for greasing |

For the filling

| | |
|---------------------------------|--------------------------|
| 50g butter, at room temperature | ½ cup brown sugar |
| 2 teaspoons mixed spice | 1 tablespoon lemon juice |
| 50g mixed peel | 50g currants |
| 50g marzipan (coarsely grated) | |

To glaze

| | |
|------------------|-----------------|
| 100g apricot jam | 85g icing sugar |
|------------------|-----------------|

Method

1. Mix the flour, cocoa powder, sugar, yeast, lemon zest and pinch of salt in a large bowl.
2. In a separate bowl, whisk together the milk, almond extract and egg, then stir into the dry ingredients with a cutlery knife. Leave to rest for 10 mins.
3. Knead the dough on a lightly floured surface until smooth and no longer sticky, then put in an oiled bowl, cover with cling film and leave to rise somewhere warm for at least 1 hour until doubled in size.
4. Line the base of a 25 x 35cm tin, or 30cm square tin, with baking paper, then make the filling by mixing the butter, brown sugar, mixed spice and lemon juice to a smooth paste. Stir in the dried fruit and marzipan.
5. Roll out the dough to a rectangle about 35 x 25cm. Crumble over the filling and press into the dough. Roll up tightly from one long side and, using a floured knife, cut into 12 even pieces.
6. Put the 12 pieces into the tin, leaving 0.5cm space between them. Cover with oiled cling film and leave to rise for 30-45 mins until nearly doubled in size. Heat oven to 180c.
7. Bake the buns for 25-30 mins. If they are browning too quickly after 15 mins, cover loosely with baking paper. Take the buns out of the oven and, while warm, melt the jam and brush onto the top of the buns. Leave to cool in the tin. Once cool, mix the icing sugar with a little water to reach a runny consistency and drizzle over the top.

**FREE BREAKFAST &
KIDS STAY & EAT FREE**



PGR MEMBERS SAVE EVEN MORE

FIND DEALS

EASTER SPECIAL

To help our guests enjoy their Easter long weekend,
we will have an egg hatchery in our lobby
and an Easter Egg Hunt on Easter morning.





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