



COOKING PASSION SINCE 1877



RASPBERRY SWEET ROLLS WITH ROSE AND PISTACHIO

12 Pieces

INGREDIENTS

INGREDIENTS FOR ROLLS

500gr strong bread flour (plus 3
tbsp extra for kneading)
45gr caster sugar
1 tsp salt
10gr instant dried yeast
300ml whole milk
45gr unsalted butter
1 large egg

INGREDIENT FOR FILLING

120gr fresh raspberries
1 tsp cornflour
250gr raspberry conserve
2 tbsp unsalted butter, at room-
temperature (very soft but not
melted)

INGREDIENTS FOR TOPPING

150gr cream cheese
160gr icing/confectioners' sugar
3/4 tsp rose extract (more if you
like a stronger rose flavour)
2 tbsp double cream (optional)
3 tbsp chopped pistachios
2 tbsp edible rose petals

PREPARATION

Start with the rolls. Add the flour and sugar to a large bowl. Add the salt to one side of the bowl and add the yeast to the other side (yeast doesn't like direct contact with salt). Set aside.

Pour the milk into a jug and add the butter to the jug, heat in the microwave until the butter has melted and the liquid is very warm, but not boiling (around 60-90 seconds). Add the milk to the flour mixture, then give it a stir with a wooden spoon and add in the egg. Give it all a good mix with your hands and then tip out onto a lightly floured surface and knead for about 5 minutes. It will be sticky, but try not to add more flour as it will make the buns tough. Alternatively, you could knead using an electric mixer with a dough hook (mixing for 5 minutes). Gather the dough into a ball and place in a bowl that's been lightly greased with olive or vegetable oil. Cover with clingfilm and leave to rest for 10 minutes.

Now make the filling. Place the fresh raspberries in a bowl and sprinkle on the cornflour. Stir to coat (the cornflour helps to thicken any liquid that may be released from the raspberries during baking). Add the raspberry conserve and fold together until combined – so you can no longer see any of the cornflour on the raspberries.

Grease a rectangular large (35cmx23cm) baking dish with butter or oil. Roll out the dough on a lightly floured surface into a 30cmx45cm rectangle. Spread the soft butter all over the dough – right up to the edges. Spread the raspberry mixture all over the dough – right up to the edges too. Roll the dough into a 45cm long roll. Use a length of cotton or a very sharp knife to cut the ends off the roll, then cut the roll into 12 even slices and arrange in the baking dish (3 by 4).

Place in the oven and use the bread proving function to prove the rolls for 30 minutes. They should almost double in size during this time.