



DINNER ROLL FILLED WITH NUTELLA®

Baked Good | Snacking | All year round | Banqueting

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Yields: 20 servings

Portion: 1 dinner roll

INGREDIENTS

- 1 oz. fresh yeast
- 3-1/2 cups all-purpose flour
- 1/4 cup sugar, granulated
- 2 tsp. salt
- 1 cup whole milk
- 2 tbsp. all-purpose flour- use for dusting
- 1 egg
- 1 tbsp. whole milk
- 1 lb. butter, salted

French toast batter:

- 8 each large eggs, lightly beaten
- 2 tsp. vanilla extract

- 4 cups 1% milk
- 7-1/2 oz. Nutella®
- * powdered sugar, optional

Method:

Prepare roll dough: Sift flour, add the salt and sugar and set aside. Put the milk, water and butter in a pot over heat, cook until the butter has melted. Make sure dough is free of lumps. Roll out dough and cut into 6" strips. Cut each strip into two triangles 4" wide at the base. Roll each piece into a ball by tucking in the corners into the center of the dough, forming a clover-leaf pattern on top. Whisk together the egg, and 1 tbsp. of milk and brush the buns with the egg wash. To proof the buns, place them in an oven that is warm but not on with a pan of hot water in the bottom to create a moist environment like a proof box. Set aside to proof for 1-1/2 to 2-1/2 hours until puffed up and spongy. Pre-heat oven to 375° F and place the buns in the oven. After 10 minutes rotate you pan and turn the oven down to 350° F. Bake until golden brown. Prepare the French Toast Batter In a bowl, whisk together eggs until smooth, then whisk in milk and vanilla. Lay the buns in the egg batter and let soak. Soaked bread should be slightly wet but not soggy or falling apart. spray muffin pan with cooking spray. Bake buns in a 350° F oven until the batter is set. Pipe 3/4 oz. Nutella® into the center of each bun. Add powdered sugar if desired and serve warm.