

PRODUCT NAME

# Peppermint Hazelnut Rolls

MADE WITH

Superior Brioche Base

ITEM NUMBER

#60056

DESCRIPTION

Decadent holiday hazelnut swirled rolls made easy with Superior Brioche Base

RECIPE

DOUGH

White Flour	100%
Superior Brioche Base	30%
Fresh Yeast	6%
Whole Eggs	14%
Water	36%

ROYAL ICING

10X Powdered Sugar	100%
Hot Water	20%



OTHER INGREDIENTS

Nutella Hazelnut Spread  
Chopped Hazelnuts  
Crushed Candy Canes

DIRECTIONS

- Incorporate flour, Superior Brioche Base, yeast, eggs, and water on 1<sup>st</sup> Speed for 2 minutes
- Mix on 2<sup>nd</sup> speed for 8 – 10 minutes or until gluten structure is fully developed
- Desired Dough Temperature 75°F
- Rest dough for 15 minutes
- Roll or Sheet dough to 1/8" thick
- Spread a thin layer of Nutella over the dough. Sprinkle chopped hazelnuts on top of spread
- Roll dough in to a log and slice into 1/2" pieces
- Place rounds into a parchment lined sheet pan or baking tin and proof for 1 hour
- Bake at 340 °F until internal temperatures reaches 205 °F
- Once cooled, top with royal icing as desired
- Before icing sets sprinkle with crushed candy canes

