



JERNEJ KITCHEN

WALNUT ROLLS

Walnut Rolls are delicious pastries perfect for gatherings, Easter, and Christmas. You can serve them for breakfast, brunch, or with coffee and tea.

MAKES	16	ROLLS
PREPARATION:	20	MINUTES
PROOFING:	2	HOURS
BAKE:	25	MINUTES
TOTAL TIME:	2	HOURS 45 MINUTES

DOUGH

190 ml (3/4 cup) milk
14 g (1 tbsp 2 tsp) active dry yeast
50 g (1/4 cup) sugar
500 g (4 cups 2 tbsp) all-purpose flour
2 egg yolks
1 egg
1 tbsp rum (optional)
3 g (1 tsp) salt
1 tsp freshly grated lemon zest
70 g (1/3 cup) unsalted butter

WALNUT FILLING

2 egg whites
2 tbsp sugar
200 g (1 2/3 cups) ground walnuts
2 tbsp honey
1 tsp cinnamon powder
2 tbsp rum (optional)
60 ml (1/4 cup) whipping cream or milk

MAKE THE YEAST MIXTURE

Add lukewarm milk, yeast, and sugar to a bowl. Stir and set aside for 10 minutes.

DOUGH

Add flour, egg yolk, egg, rum (optional), salt, yeast mixture, and lemon zest to a stand mixer bowl. If you don't have a stand mixer, use an electric mixer with dough hooks. Knead on medium speed for 6 - 8 minutes or until the dough is elastic and smooth. Add the butter and knead for 3 - 4 minutes until it incorporates and the dough separates from the bowl's walls.

FIRST PROOFING

Cover the bowl with the dough with clingfilm and leave to proof at room temperature (22 - 25 °C / 72 - 77 °F) for about 1 hour or until it visibly rises. Then, place the dough in a fridge for 30 minutes for easier shaping.

WALNUT FILLING

Add egg whites and sugar to a bowl. Using an electric mixer, beat until stiff peaks form. Add the remaining filling ingredients (ground walnuts, honey, cinnamon, rum, whipping cream, melted (cooled) butter). Mix to combine.

MAKE THE WALNUT ROLLS

Line two large baking sheets with parchment paper. Divide the dough into two parts. Knead each piece of dough into a rectangle approx. 30 cm x 40 cm (12-inch x 16-inch). Spread half of the walnut filling over one piece of dough. Leave about 3 cm (1-inch) edge on top. Roll into a long log. Repeat the process with the remaining ingredients. Cut the log into 5 cm

40 g (1/2 stick) melted butter

TOOLS AND EQUIPEMENT

bowl

stand mixer or an electric mixer

clingfilm or kitchen towel

bowl

two baking sheets

parchment paper

rolling pin

toothpick

Sponsored

(2-inch) rolls and place them on the prepared baking sheet. Leave some space between them to prove. Cover the walnut rolls with a kitchen towel and leave to proof at room temperature for 50 - 60 minutes.

BAKE

Set a rack in the middle of the oven and preheat it to 190 °C / 375 °F. Brush the walnut rolls with milk. Prick them a couple of times on top. Place in the oven and bake for 20 - 25 minutes at 190 °C / 375 °F or until they are golden brown on top. Leave to cool, then serve.