



## JERNEJ KITCHEN

# HOMEMADE CRESCENT ROLLS WITH WALNUTS

*Homemade Crescent Rolls with Walnuts. Fluffy, soft, nutty and incredibly tasty. The outside is beautifully golden brown and perfect for any day of the year.*

MAKES	12	CRESCENT ROLLS
PREPARATION:	25	MINUTES
DOUGH PROOF:	8	HOURS OR OVERNIGHT
BAKE:	15	MINUTES
TOTAL TIME:	520	MINUTES

### CRESCENT ROLLS DOUGH

60 g milk (1/4 cup or 2.1 fl. oz.)  
60 ml water (1/4 cup or 2.1 fl. oz.)  
3 tbsp sugar  
1 tsp active dry yeast (5g) or 10g fresh yeast  
300 g all-purpose flour (2 1/2 cups or 10.6 oz)  
1 egg  
40 g sour cream (8 tsp or 1.4 oz)  
60 g butter, softened at room temperature (2.1 oz)

### WALNUT FILLING

2 tbsp brown sugar (Muscavado "light brown")  
2 tbsp sugar  
45 g whipping cream (1.6 oz)  
1 tbsp butter  
60 g chopped walnuts (or pecans) (1/2 cup or 2.1 oz)  
25 g ground hazelnuts (1/4 cup)

### YEAST MIXTURE

In a small bowl stir to combine milk, water, sugar and yeast. Set aside for about 5 minutes for the yeast to react.

### TIP

Make sure the milk and water are lukewarm, not too hot or the yeast will die. The ideal temperature is about 34 °C / 93° F.

### KNEAD

Add all-purpose flour and yeast mixture to a large bowl (or use a bowl of a stand mixer). Stir to combine using a wooden spoon. Add the egg, 1/2 tsp of salt and sour cream. Knead into a nice dough. Knead for about 3 - 5 minutes in a stand mixer, fitted with a kneading hook or for about 8 - 10 minutes on a lightly floured working surface. Then, add small cubes of butter at a time, letting each piece incorporate before adding the next. Knead into a nice, smooth and elastic dough.

### FIRST PROOFING

Place the dough in a bowl and cover with a kitchen cloth. Leave the dough to proof at room temperature for about 1 hour or until doubled in size. Then, turn the dough out on a lightly floured surface, knead for a few seconds, then return the dough to a bowl. Cover and refrigerate for at least 6 hours or overnight (up to 24 hours).

### TIP

Make the walnut filling the same time and place it in the fridge as well.

### WALNUT FILLING

Add brown sugar, white sugar, whipping cream and butter to a

#### **TOPPING (OPTIONAL)**

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1 tbsp chopped peeled almonds

1 tbsp chopped cacao nibs

1 egg

#### **TOOLS AND EQUIPEMENT**

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small bowl

large bowl

wooden spoon

stand mixer (optional)

saucepan

large baking sheet

parchment paper

bowl. Place over medium-high heat and bring to a boil. Remove from the heat, stir in the chopped walnuts and ground hazelnuts. Let the mixture cool to room temperature, then place in the fridge for at least 4 hours or overnight.

#### **HOMEMADE CRESCENT ROLLS WITH WALNUTS**

Remove the dough from the fridge. Turn out on a lightly floured surface and shape into a rectangle. Using a rolling pin, roll the dough into a 12 cm x 45 cm (5 inch x 18 inch) rectangle, thickness 3 mm / 0.12 inch. Keep your edges even and exact. Using a sharp knife or pizza cutter, cut the dough into 12 triangles, each measuring about 8 cm x 15 cm / 3 inch x 6 inch. Add one teaspoon of walnut filling to the wider part of the triange and roll into a crescent roll.

#### **SECOND PROOFING**

Place the crescent rolls on a baking sheet covered with parchment paper. Leave enough space between them to rise. Let them proof at room temperature for about 1 hour and 30 minutes or until doubled in size. Preheat your oven to 200°C / 390 °F.

#### **BAKE AND SERVE**

Gently brush the proofed rolls with egg wash. Optionally sprinkle with a mixture of chopped almonds and cacao nibs. Lower the oven temperature to 190°C / 375°F. Place in the oven and bake for 15 minutes in convection oven or for about 20 minutes in a standard oven. Leave the baked crescent rolls to cool on a wire rack, then serve. Store in an airtight container for up to three days.