



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)

1 tbsp chopped peeled almonds

1 tbsp chopped cacao nibs

1 egg

TOOLS AND EQUIPEMENT

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 triangle 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.