

Hazelnut Cinnamon Roll

with Primanuss 25%



RECIPE QUANTITY 18 Pieces

RECIPE NUMBER GB60230

Yeast Dough for Cinnamon Rolls

500 g pastry flour type 550	17.64oz
500 g pastry flour type 400	17.64oz
49 g yeast	1.73oz
9.9 g salt	0.35oz
120 g granulated sugar	4.23oz
150 g butter	5.29oz
9.9 g cardamom , freshly ground	0.35oz
630 g milk 3.5% cold	22.22oz

Knead all ingredients into dough in a spiral mixer, 4 minutes on speed 1, then 8 minutes on speed 2. Dough temperature 26°C

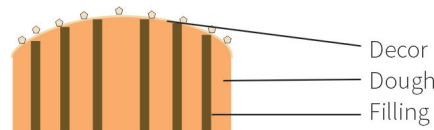
Tip: Peel whole green cardamom pods and grind the seeds to a powder in a blender to create a distinctive fresh cardamom aroma.

Hazelnut cinnamon roll filling

400 g Primanuss 25%, Bakeable filling hazelnut	14.11oz
200 g butter	7.05oz
20 g cinnamon powder Ceylon	0.71oz
130 g raw cane sugar fine	4.59oz

Beat the butter until slightly creamy, not foamy. Mix the cinnamon powder and sugar, add to the butter and stir until smooth. Gradually add the Primanuss and stir until smooth.

Structure



Decor
Dough
Filling

Hazelnut Cinnamon Roll

1970 g Yeast Dough for Cinnamon Rolls	69.49oz
750 g Hazelnut cinnamon roll filling	26.46oz
200 g heavy cream 35%	7.05oz
200 g white fondant	7.05oz
20 g pearl sugar	0.71oz

Felchlin Marketing Material

1 piece Silform Ø 102 mm / 4.02 inches, 600 x 400 x 20 mm /

Preparation:

Leave the dough to rest overnight in the refrigerator. Then roll out the dough into a rectangle, 5 mm / 0.197 inches thick, freeze briefly in the freezer and leave to rest in the fridge. Roll out again to 5 mm / 0.197 inches thickness, dough size 64 cm x 42 cm / 25.2 inches x 16.54 inches. Spread evenly with hazelnut cinnamon roll filling. Roll up the dough into a roll and freeze briefly. Cut into 3.5 cm / 1.38 inches wide pieces, place in a silform mould and proof at 32°C / 89.6°F, 80% relative humidity. Brush with cream before baking, then bake.

Alternatively, place side by side in a suitable baking tin, approx. 38 cm x 30 cm / 14.96 inches x 11.81 inches, and proof at 32°C / 89.6°F, 80% relative humidity. Brush with cream before baking, then bake. After baking, first brush with cream, then glaze thinly with fondant heated to approx. 40°C / 104°F and decorate with pearl sugar.

Baking temperature:

165°C / 329°F, fan oven

Baking time:

Silform approx. 20 minutes, baking dish approx. 30 minutes

FELCHLIN PRODUCTS

KC53	Primanuss 25%, Bakeable filling hazelnut
VO80	Silform Ø 102 mm / 4.02 inches, 600 x 400 x 20 mm /

Please note: Some products are not available in all markets