



Nutella and coffee scrolls



DIFFICULTY: MID



PREPARATION TIME: 30
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 8

Ingredients

2 tsp dried yeast
1 tsp sugar
500 g plain flour
4 tsp instant coffee dissolved in 3 tbsp water or 2 shots of espresso coffee (60ml)
Approx. 250 ml water, room temperature
2 tsp salt
1 tsp baking powder
2 tbsp canola oil
50 g Nutella

Filling

25 g caster sugar
1 tsp Chinese five spice powder
30 g butter, melted
1/3 cup chopped toasted hazelnuts
Icing
1 tsp instant coffee with 30 ml boiling water or 1 shot of espresso
1 tbsp cream
50 g Nutella

Method

Place the yeast and sugar in a small bowl with a pinch of the flour and 2 tablespoons of the water, let it stand for 10 minutes or until it starts to bubble.

In the bowl of an electric mixer, combine the yeast mixture, flour, remaining water, coffee, salt, baking powder, oil and Nutella. Using a dough hook, knead the dough on medium speed for 15 minutes. Hand knead the dough into a ball and place in a greased medium plastic or stainless steel bowl. Place in oven, select Dough Prove 1 and allow dough to prove for 30 minutes.

Line the universal tray with baking paper. After the first prove, knock the air out of the dough and on a lightly floured surface roll the dough into a large rectangle 1cm thick. Brush the dough with half of the melted butter. Combine the sugar and five spice powder and sprinkle the dough with 2/3 of the mixture. Top with chopped hazelnuts. Roll the dough up starting from the longest edge, cut into 8 scrolls and place on the prepared tray. Brush with the remaining butter and sprinkle the remaining sugar and five spice powder.

Select Dough Prove 1 and prove the scrolls for a further 15 minutes. Wipe the base of the oven to remove excess moisture and select BreadBaking 210°C and Rapid Heat. Place the scrolls in the cold oven and cook for 20 minutes or until golden. Allow the scrolls to cool on a wire rack.

For the icing, if using instant coffee dissolve it in the water. Place the coffee, cream and Nutella in a bowl and whisk to combine. Pour the icing over the top of the scrolls.

Notes

If the oven does not have VarioSteam®, you will need to cover the bowl with plastic wrap for dough proving to prevent the dough from drying out.