

Candied Walnut Cinnamon Roll Brioche

**Ingredients:**

- Walnuts 0.150kg
- Salt 0.002kg
- Light Brown Sugar 0.120kg
- Macphie O.T.T Maple Flavoured Syrup Dessert Topping 0.050kg
- IREKS Cinnamon Filling 0.500kg
- Egg 0.040kg
- Water 0.170kg
- IREKS Mella Brioche 1.000kg
- Yeast 0.050kg
- Water 0.450kg



**Method:**

1. Chop walnuts into smaller pieces. Add walnuts, 20g light brown sugar, salt and maple syrup into a pot and heat over medium heat until the sugar is dissolved and the walnuts are evenly coated
2. Spread walnuts out onto a lined baking tray, leave to cool
3. To a spiral mixer add brioche mix, yeast and 450g water. Mix for 2 minutes on slow and 10 minutes on fast
4. Bulk ferment for 30 minutes
5. Whilst dough ferments, make up cinnamon filling. Add cinnamon filling, egg and 170g water to a mixer and mix for 3-5 minutes until smooth
6. Scale dough into 250g balls, mold into logs then roll out into long strips
7. When applying cinnamon filling leave spaces along the edges on the strip. Ensure at one of the ends there is at least an inch gap to ensure proper seal when rolling.
8. Sprinkle over 25-20g of the candied walnuts on each strip

9. Roll dough into log shape, rolling towards the end with space. Pinch in edges to seal and lightly roll the dough along the seam to secure.
10. Place in a greased loaf tin. Brush with egg wash. Mix 50g candied walnuts, 2g cinnamon and 100g light brown sugar and sprinkle evenly over the loaves
11. Bake at 180 for 25-35 minutes