



CINNAMON ROLL

🏠 Intermediate level

Recipe to create an amazing cinnamon roll to enjoy with our Chococream Cinnamon.



RECIPE CREATED BY:

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Pastry Chef

DOUGH

Dolce Forno

Water	1000g
Whole Milk	200g
Eggs	200g
Butter 82% m.g. - softened	150g
Yeast	150g
Salt	20-30g
	10g

- Knead the sweet dough with the milk and $\frac{3}{4}$ of the water.
- Once the gluten network is formed, add the remaining water in stages.
- When the dough reaches a smooth consistency, begin adding the eggs in several additions.
- After incorporating all the eggs, add the butter gradually, in multiple additions, until a smooth and homogeneous dough is obtained.

SPREADABLE CREAM

Top Cream

Whole Milk	400g
Cinnamon Powder	1000ml
	qb

- Mix the powders with the milk until a smooth cream is formed.
- Let it rest for 10–15 minutes.

FINAL COMPOSITION

Chococream Cinnamon

qb

- Roll the dough to a 3 mm thickness and place it in a blast chiller to cool thoroughly.
- Spread a light layer of cream and roll tightly, making sure the roll is snug.
- Cool thoroughly in the blast chiller, and once cold, cut into pieces of about 3–4 cm.
- Allow to proof.
- Bake at 150°C for approximately 15–20 minutes.
- Once cooled, fill and glaze with Chococream Cinnamon.



Extraordinary
made simple.