

Bourke Street Bakery

SWEET ROLL RECIPE

This recipe makes approx. 6 x 100g Sweet Rolls. You will need the following utensils during the cooking process: table top mixer, muffin tray, paper cones & rice.

Hi Protein Flour	540gm
Butter Unsalted	270gm
Salt	10gm
Milk	190ml
Brown sugar	85ml
Yeast	20gm
Beaten Eggs	155gm

Method

- Place flour, sugar, salt, milk & yeast into your mixer. Start mixing on a slow setting and add in half your beaten eggs, one at a time. Once the ingredients have been mixed thoroughly, switch to a faster setting and wait for your dough to combine before adding the other half of your beaten eggs. Keep mixing until the batter is nice and smooth and the dough has got tension. Touch it with a finger and see if it sticks but pulls back into shape.
- Switch back to slow speed, add the softened butter and mix on slow until well combined, finish off with a brief mixing in second speed and your dough is ready.
- Leave it in your refrigerator overnight or for a minimum of 8 hours to allow the butter to set within the structure of the dough. No amount of magic can speed up the process!
- The following day divide your dough into 100 gram thick strings, wrap them up in a circle to form a doughnut shape. Help yourself with a little flour, place the little doughnut in the muffin pan, insert the cone, fill with rice, prove for up to 3 hours then put the top tray on, fill with rice and place in the oven to bake at 180 for 35 minutes.
- Once baked take out of the oven, remove tray cones, and remove sweet roll from the pans. Cool down and ice.
- You have crafted a sweet roll

GLAZE RECIPE

"Fondant" glaze is readily available at your local super market so if you wish to save yourself some time you can simply purchase some finishing glaze. Or alternatively...

Icing sugar	110gm
Glucose	125gm
Water	15gm
Gelatine leaf	1/2

Method

- Sift the icing sugar into the mixing bowl. Bring the glucose and water just to the boil, take off the heat immediately.
- Stir in your soaked gelatine leaf. Start mixing the icing sugar with the paddle on low speed and slowly pour in the glucose.
- When it is all combined, increase the speed to medium (low/medium if possible i.e. 3-4 out of 10) and mix until room temperature.

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