

Dubai Style Pistachio Chocolate Rolls



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Perfectly pillowy soft dough rolled around a buttery pistachio filling. Filled with crunchy pistachio filo pieces they are topped with indulgent chocolate ganache frosting for the perfect marriage of chocolate pistachio and soft sweet rolls.

Ingredients

Dough

- 480 ml dairy free milk of choice
- 115 g dairy free salted butter of choice
- 50g light brown sugar
- 7g quick rise dry yeast
- 650g strong white bread flour
- 1 tsp baking powder

Pistachio Filling

- 100g dairy free butter of choice, softened
- 270g pistachio cream or pistachio butter
- 100g light brown sugar
- 270g filo pastry, finely sliced
- 1 tbsp dairy free butter

Frosting

Instructions

1. In a saucepan, whisk together the milk, sugar and butter over medium heat. Heat until the butter has melted and then remove from the heat. Leave to cool to 37 - 39 degrees, or similar to a warm bath.
2. Gently mix the yeast into the milk and cover so the yeast can activate. A healthy activated yeast will start to pop to the top and bubble - the top of the mixture should be foamy and frothy.
3. In a large bowl, add 600g of the flour and baking powder. Pour the activated yeast mixture in. Mix with a wooden spoon until just combined.
4. Cover the bowl with a towel or plastic wrap and put the covered dough into a warm place for at least an 1 hour. It should double in size.
5. Whilst the dough is rising, make the filling.
6. In a large saucepan toast the filo pieces in the butter until golden and crispy. Stir through 200g of the pistachio butter until well coated. Transfer to a bowl and leave to cool.
7. In a separate bowl, add the soft butter and remaining 70g pistachio butter. Add in the brown sugar and gently press in using a

- 110g dairy free cream cheese, room temperature
- 100g icing sugar
- 50g fine dark cocoa powder
- 180 g dairy free double cream, room temp
- 100g dark chocolate, melted and cooled to room temp

Pistachio Filo Pieces

- 270g filo pastry, finely sliced
- 1 tbsp dairy free butter
- 200g pistachio butter

fork. Mix until you have a spreadable paste. Set aside.

8. Remove the cover of the risen dough and add the remaining flour. Gently knead the dough (either in a stand mixer with a dough hook or by hand) adding additional flour as necessary, just until the dough loses its stickiness.

9. Transfer to a lightly floured surface and roll the dough out into a large rectangle.

10. Spread the pistachio butter over the dough followed by the pistachio filo pieces.

11. Cut the dough into 6 pieces for giant rolls, or 9 for smaller rolls. Roll tightly.

12. Place the rolls in a lined and greased tin then cover and leave to rise again in a warm place for 45 minutes.

13. Whilst the rolls are baking make the frosting. In a stand mixer whisk the ingredients together until creamy.

14. Remove the rolls from the oven and cover the rolls whilst still warm with the frosting. Leave to set for about 30 minutes before serving.

Notes

This recipe can be made with both dairy and non-dairy ingredients.

I used almond milk and dairy-free block butter.



