Nut Bread

This tender and flaky bread is filled with the rich flavors of mascarpone and walnut.

INGREDIENTS
(Makes 32)

Filling
Walnuts, ground 100g
Sugar 50g
U.S. Mascarpone Cheese 100g

Dough
Bread flour 570g
Sugar 45g
Yeast 11g
Salt 10g
U.S. Butter, unsalted 18g
Water 340g

NUTRITIONAL CONTENT

Per 100g
Calories 379kcal
Total Fat 14g
Saturated Fat 4g
Trans Fat 0g
Cholesterol 17mg
Total Carbohydrates 54g
Dietary Fiber 2g
Sugars 10g
Protein 10g
Calcium 35mg
Magnesium 32mg
Phosphorus 101mg
Potassium 116mg
Sodium 408mg
Iron 3mg
Vitamin A 197IU
Vitamin C 0mg

PREPARATION

For filling
1. Grind the walnuts in a food processor with part of the sugar, until very fine and even.
2. In a medium bowl mix the mascarpone cheese with the remaining sugar, and fold in the ground walnuts.

For dough
1. Place all dry ingredients for the dough in a bowl and blend.
2. Add softened butter to the dry ingredients and mix until incorporated.
3. Add water slowly and mix until the mixture comes together. Cut the dough into 8 pieces.

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

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4. Working with one piece at a time, roll the dough out into a thin rectangular piece on a lightly floured surface.

5. Spread filling evenly over the dough.

6. Roll out a second piece of dough, placing it on top of the first piece and spread filling on it, repeating again with the third piece.

7. Top with a fourth piece of dough and roll up the long way like a jelly roll. Repeat with remaining dough.

8. Cover the rolls with a towel and leave to proof for 45 minutes in a warm place at 37°C (98.6°F).

9. Cut each roll into 16 pieces and bake on a greased pan at 177°C (350°F) for 15 minutes.