

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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PREPARATION

For dough (continues)

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.**

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