

Cinnamon Rolls

Yield: 24

Portion size: 100g

Chef Name: Jessica Philpot

Amt	Unit (gm/oz)	Ingredient Name
		Brioche dough
300	gm	Whole milk
15	gm	Instant yeast
300	gm	Whole eggs
454	gm	All purpose flour
454	gm	Bread flour
185	gm	Butter, softened
125	gm	Granulated sugar
25	gm	Salt
185	gm	Butter, softened
		Cinnamon Roll Filling
120	gm	Dark brown sugar
120	gm	Granulated sugar
20	gm	Gr Cinnamon
36	gm	All purpose flour
8	gm	Salt
		Glaze
400	gm	Powdered sugar
80	gm	Water
		Citric acid and salt to taste

PROCEDURES:

For the brioche:

In an 8qt mixing bowl, dissolve the yeast in the milk. Add the eggs, flours, and 185g softened butter. Mix with the dough hook on low until the dough is hydrated and there are no dry spots. Let the dough rest for 30 minutes. Add the sugar and salt and mix on low until dissolved and the dough is homogeneous. Add the remaining 185g softened butter slowly until it is all incorporated and the dough passes the window test. Chill the dough overnight.

For the filling: Mix all together

For the glaze: Mix all together.



Assembly:

Portion 1000g dough and roll into a 15"x12" rectangle.

Brush with melted butter and sprinkle 150g filling evenly, leaving a 1/2in border at the top. Roll up tightly and tuck under, sealing well. Chill the roll in the freezer for 1hr. Take out and cut into 12, about 100g each. Place rolls in sprayed and paper lined tray, with or without a ring mold. Cover with plastic and proof until doubled. Bake at 325F for 8 minutes, rotate and bake another 6-8 minutes. Let cool, then glaze and enjoy.
