TAYLOR & COLLEDGE

Holiday Bread Wreath with Vanilla Rosemary Dip

Total Time: 30 mins
Portions: 10 Portions

Ingredients

Dough

about 500 g Ready Rolled Puff Pastry (equivalent to about 2 ready-to-bake puff pastry sheets from the refrigerated section)
80 g Unsalted butter
80 g Walnuts chopped
80 g Light Brown Sugar
1 tbsp Taylor & Colledge Vanilla Bean Extract
about 2 tsp Ground Cinnamon
1 Medium Egg for egg wash

Dip

80 ml Double Cream
Fresh Rosemary fresh, finely chopped
200 g Greek Yoghurt
1 tsp Taylor & Colledge Vanilla Bean Extract
2 tbsp Honey
pinch Salt

Preparation

1. Take the puff pastry out of the fridge and let it rest at room temperature for about 10 minutes so it’s easier to work with. In the meantime, prepare the filling by mixing the butter, chopped walnuts, sugar, Taylor & Colledge vanilla extract and cinnamon together in a bowl until well combined.
2. Preheat the oven. Roll out both puff pastry sheets. Spread one sheet on a lightly floured surface and evenly spread the walnut-cinnamon-butter mixture over it. Place the second puff pastry sheet on top and press lightly. Cut the layered dough into 2–3/cm wide strips. Twist each strip slightly and shape it into a ring, pressing the ends together. Place the ring on a baking sheet lined with parchment paper.
3. Brush the ring with beaten egg for a golden finish. Bake in the preheated oven for 25–30 minutes until the puff pastry is puffed and golden brown. Remove from the oven, let cool slightly.
4. For the Vanille-Rosmarin-Dip: In a small saucepan, heat the cream with chopped fresh rosemary over low heat. Let simmer gently for 5 minutes, then strain out the rosemary. Let cool briefly. Mix the infused cream with Greek yogurt, Taylor & Colledge Vanilla Bean Paste, honey, and a pinch of salt until smooth. Chill in the fridge until ready to serve.
5. Serve the warm rings with the cool Vanille-Rosmarin-Dip. Enjoy as a festive breakfast or brunch centerpiece—perfect for sharing!