TAYLOR & COLLEDGE

Vanilla Plum Rolls



Preparation: 60 mins
Total Time: 120 mins
Portions: 12 Portions

Ingredients

Utensils

For the dough

450 g Strong White Bread Flour
0.5 tsp Salt
70 g Caster Sugar
7 g Fast-action dried yeast
200 ml Whole Milk warmed
1 Medium Egg
1 tsp Taylor & Colledge Organic Vanilla Bean Paste
50 g Unsalted butter

For the plum compote

500 g Plum
75 g Caster Sugar
1 tsp Ground Cinnamon
50 ml Cold Water
2 tsp Taylor & Colledge Organic Vanilla Bean Paste
10 g Cornflour
2 tbsp Cold Water

Additionally

80 g White Chocolate Chunks

Preparation

1. In the bowl of a stand mixer fitted with a dough hook, combine the flour, salt, sugar, dry yeast, warm milk, egg and Taylor & Colledge Vanilla Paste. Knead on medium speed for at least 8 minutes until smooth and elastic. Gradually add the softened butter in small pieces, mixing until fully incorporated.
2. While the dough rises, wash and dry the plums. Halve, pit and finely chop them (less than 1 cm). Place the plum pieces in a saucepan with sugar, cinnamon and water. Cook until the fruits break down. Dissolve cornstarch in water and stir into the compote to thicken. Remove from heat and stir in Taylor & Colledge Vanilla Paste to preserve its flavour. Let the compote cool completely in the refrigerator.
3. Once the dough has risen, turn it out onto a floured surface. Roll into a rectangle approx. 6-8mm thick, rolling toward the corners to maintain shape. Spread the plum compote evenly over the surface. Cut the dough into 12 equal strips parallel to the short side. Roll up each strip into a spiral and place cut side down in a parchment-lined baking dish.
4. Cover the dish with a kitchen towel and let the rolls rise again for about 30 minutes. Meanwhile, preheat the oven to 180°C.
5. Bake the rolls for 25-35 minutes, until golden brown.Extra Tip: For extra-fluffy rolls, place a small baking dish filled with water on the bottom rack of the oven. The steam keeps them soft and prevents them from drying out.
6. Immediately after baking, sprinkle white chocolate chips over the hot rolls so they melt slightly.

7. Enjoy the rolls warm for the best flavour and texture.