

63

Recipe number sixty-three

What could be lovelier on a grey January day
than the smell of cinnamon!

Girelle con cannella Cinnamon rolls

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Yeast dough

- 800 g flour** sift into a bowl
0.5 l lukewarm milk
25 g fresh yeast, crumbled dissolve in the milk
150 g butter, 120 g sugar, 1 pinch of salt warm very briefly in a small pan.

Mix everything together and knead well. Leave covered to rise for 1 – 2 hours.
Then shape it into a ball and divide it into four. Roll each piece out into as thin a rectangle as possible and spread it with a quarter of the filling. Roll it up and leave it covered to rest for another 30 minutes.

- 1 egg** Then cut the rolls into slices. Brush the outsides and tops with beaten egg yolk.
Leave them to rest briefly once more.

Meanwhile preheat the oven to 220 degrees.

- Icing sugar** Bake for about 10 – 15 minutes. While still warm drizzle generously with a mixture of
½ lemon icing sugar and lemon juice.

Filling

- 200 g barely melted butter** mix with
250 g sugar, 1 – 2 tbsp cinnamon
1 orange, grated zest Spread the filling with the back of a spoon or a brush.

This quantity is enough for several sweet teeth. Halve the ingredients if you like.

TIP

Cinnamon rolls seem originally to be a recipe from northern Europe, but they are popular in the south as well ... they taste best of all while still lukewarm!