

### ***BRIOCHE ROLLS WITH PISTACHIO FILLING***

(from Helen Fletcher and The Bewitching Kitchen)

for the dough, visit Helen's site)

for the filling:

3/4 cup granulated sugar

1/4 cup unsalted butter, at room temperature

1/8 teaspoon salt

1 large egg white

1/4 teaspoon vanilla extract

1 + 1/4 cup pistachio flour

In a medium bowl, mix together the granulated sugar and butter with a wooden spoon or rubber spatula until combined. Mix in the salt and egg white (reserve the egg yolk for the egg wash), and then add the vanilla extract. Stir in the pistachio flour. Place in a large piping bag and reserve.

To shape the rolls: grab 60g portions of the dough, still cold from the fridge and roll as a rectangle so that the shorter dimension will fit in your baking pan of choice. Cut small strands on 3/4 of the length as shown in the pictures below. Add the filling to the top and roll it to close. Place in your baking pan and let it rise covered loosely for 1 hour to 90 minutes. Brush the surface with the egg yolk reserved, and bake at 375F for 20 to 25 minutes, until golden brown.