

Snowmen Custard buns with Nutella®

Hard

3 h 50 min



INGREDIENTS

for 12 portions

Custard Filling:

- 1 cup whole milk
- ¼ cup granulated sugar, divided
- 2 large egg yolks
- 1 whole egg
- 2 tsp cornstarch
- 2 tsp unsalted butter, cubed
- 1 tsp vanilla
- 1 heaped tsp Nutella® (15g) per portion

Bun Dough:

- ½ cup granulated sugar, plus 1 tsp divided
- ½ cup granulated sugar, plus 1 tsp divided
- 2 ¼ tsp active dry yeast
- 4 cups all-purpose flour
- 2 tsp vegetable shortening
- 1 cup warm whole milk
- 1 tsp vegetable oil
- 1 tsp baking powder
- 4 tsp cold water
- 1 tsp milk
- 1 egg, beaten
- 12 tsp NUTELLA® hazelnut spread, 1 tsp per serving

METHOD

1 In a medium-size saucepan bring the milk to a simmer over medium-heat. Whisk in 2 tablespoons sugar, until dissolved and then turn off the heat.

In a medium-size bowl, whisk together egg yolks and 2 tablespoons sugar until smooth. Add the cornstarch to the egg mixture, and whisk until incorporated.

Remove the simmering milk mixture from the heat. Measure a $\frac{1}{4}$ cup of the milk mixture, and gradually add it to the egg mixture, whisking constantly to temper.

2 Gradually add the tempered egg mixture to the remaining milk mixture, whisking constantly.

Place the sauce pan on the stove, and heat over medium-high heat, whisking constantly until the mixture slightly thickens, 3 minutes.

Turn off the heat and remove the saucepan from the stove. Whisk in the cold butter and vanilla until incorporated, 15 minutes.

Cover with plastic wrap and refrigerate until chilled and set, at least 2 hours. (The custard can be made a day in advance.)

3 Dissolve sugar in warm water, sprinkle yeast on top. Let stand 2-3 minutes and then stir to mix well. Let sit until it starts to foam, about 10 minutes.

4 In a large bowl, sift flour and make a well in the center. In another bowl, whisk together the shortening, sugar, yeast mixture, and milk. (The shortening will not completely dissolve into the liquid.)

Gradually incorporate the wet mixture in the center of the flour to make a dough.

5 Knead the dough for 10 minutes, sprinkling with flour as necessary. Use oil to grease the outside of the dough; cover and let rest in a warm area for $1\frac{1}{2}$ hours or until the dough doubles in size.

Punch dough down and flatten out. In a small bowl mix together the baking powder and cold water. Spread the baking powder mixture evenly on the dough. Roll dough up and knead about 10 minutes, or until smooth and satiny. (The dough should be firmer than regular white bread dough.)

Cover and let rest 30 minutes.



6

Divide the dough into 12 medium size and 12 small size pieces. Flatten each piece of dough with your palm.

Using a rolling pin, roll each into a round disk, making quarter turns with each roll.

(Note: Roll to leave the center thick; thinner edges are easier to pleat.)

Place a spoonful of custard in each round.

Gather the edges then twisting to seal securely. Let buns rest, seam-side down, covered for at least 30 minutes.



7

Place a spoonful of custard in each round.



8

Gather the edges then twisting to seal securely. Let buns rest, seam-side down, covered for at least 30 minutes.

**9**

Pre-heat oven to 375° F. Make the egg wash by beating together 1 tablespoon milk and 1 egg.

Assemble one small and one medium bun in a row touching to form a snowman. Brush the surface of the assembled dough with the egg wash. Bake the rolls for 10-12 minutes.

Let cool and decorate with NUTELLA[®] hazelnut spread. Serve with a glass of milk and side of fruit.