

Wool Roll Bread

Ingredients

3 T Water
3 T Milk (plus 1/2 cup)
2 T Bread Flour (plus 2 1/2 cup)
1 Egg
4 T Unsalted Butter
1 T Yeast
1/4 c Sugar
1 t Salt
2 T Heavy Cream

Instructions

1. Combine 3 tablespoons water, 3 tablespoons milk, and 2 tablespoons bread flour in a small saucepan, and whisk until no lumps remain. Place the saucepan over medium heat and cook the mixture, stirring regularly, until thickened, paste-like, and the spoon leaves lines on the bottom of the pan. This should take 2-4 minutes. Remove the mixture from the heat and transfer it to the bowl of a stand mixer with dough hook.
2. In a small bowl warm 1/2 cup of milk in the microwave for 30 seconds. Add yeast and let it sit for 5 minutes then add to the mixer bowl. Add the egg and butter followed by 2 1/2 cups bread flour, sugar, and salt.
3. Turn the mixer on to combine first then knead until a soft, smooth dough forms. Continue to

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knead for 10 minutes on medium-low speed. The dough may be tacky and stick to the sides of the bowl slightly; that's OK. Shape the dough into a ball and let it rest in a lightly greased bowl, covered, for 1 to 1 1/2 hours, until puffy but not necessarily doubled in bulk.

4. On a lightly floured surface, gently deflate the dough, divide it into four pieces, and shape each piece into a ball. Cover the dough and let rest for 10 minutes. Meanwhile, line a 9" springform pan with parchment and lightly grease the parchment.

5. Choose filling to add. For chocolate, use 1/2 a cup of chocolate chips. For cinnamon sugar, mix 1/4 cup of softened unsalted butter with 1/3 cup brown sugar and 1 tablespoon cinnamon. For cream

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cheese, in a stand mixer with paddle attachment mix together 4 ounces cream cheese 2 1/2 tablespoons sugar, 1 egg yolk, 1/2 teaspoon vanilla extract and 1/8 teaspoon salt. For custard, in a small saucepan mix 1 egg yolk, 4 teaspoon sugar, 7 tablespoon milk then sift 2 teaspoon cornstarch and 2 teaspoons flour. Stir and cook on low heat until thickened then add 1/2 teaspoon vanilla extract. Transfer to a bowl with plastic wrap touching the custard and refrigerate until cooled.

6. Working with one piece of dough at a time, roll it into a 6" x 12" rectangle. If the dough begins to snap back during rolling, set it aside and begin rolling out the second piece. Return to the first piece to continue rolling it to the full

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size after a couple of minutes, giving the gluten a chance to relax.

7. Portion 2 heaping tablespoons of filling onto the top half of the rectangle. Position the rectangle so its 12" sides are vertical. Starting at the top, add the chocolate across the entire width of the rectangle (leaving about 1/4" bare on each side) and down about 6" or 7", leaving the bottom 5" to 6" bare.

8. Using a bench scraper, cut the uncovered dough at the bottom into very thin strips (anywhere from 1/8" to 1/4" wide). Fold the long edges of the rectangle in once to prevent any filling from coming out. Starting from the filling top and rolling toward the uncovered strips, roll the dough into a log about 6" long. Lightly press the

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strips into the rolled log to secure. Place the log, seam-side down, into the bottom of the pan so it's snugged up against the pan's outside edge.

9. Repeat with the remaining pieces of dough, placing them into the pan to form a complete circle around the pan's outside edge. Cover the wool roll and let it rise for 60 to 75 minutes, until puffy. Preheat the oven to 350°F. Brush the roll with heavy cream, being careful not to deflate the delicate dough.

10. Bake it for 28 to 32 minutes, until it's golden brown on top; a digital thermometer inserted into the center of the loaf should read at least 190°F. Remove the roll from the oven and cool it in the pan until you can transfer it

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safely to a rack to cool completely.