

Blueberry cinnamon rolls

Ingrédients

- 200g of blueberry puree
- 15g of fresh yeast
- 500g of strong flour or T45
- 2 eggs
- 10g of salt
- 60g of sugar
- 180g of butter
- 75g of softened butter
- 120g of brown sugar
- 2 tablespoons of ground cinnamon
- 100g of whole liquid cream for cooking

Préparation

1. What could be better in autumn than enjoying soft cinnamon rolls with a hot drink?
2. Perhaps a blueberry version of this fragrant brioche I replaced the milk in my usual brioche recipe with unsweetened blueberry puree to create a fruity and colorful version of cinnamon rolls.
3. Regarding the Adamance blueberry puree, once opened it keeps for 10 days in the refrigerator, but you can also pour it into ice cubes and store it for several months in the freezer Ingredients :I used the Adamance blueberry puree from Valrhona : code ILETAITUNGATEAU for 20% off the entire site (affiliate).
4. I used ground cinnamon from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliate).
5. Equipment :I used my Kenwood Cooking Chef robot / code FLAVIE1 = 3 free accessories with the purchase of the robot / code FLAVIE2 = 20% off all accessoriesPreparation time: 40 minutes of preparation + 25 minutes of cooking + at least 3h of restingFor about fifteen cinnamon rolls: Blueberry brioche dough: of blueberry puree of fresh yeast of strong flour or T45 2 eggs of salt of sugar of butter In the bowl of the robot, pour the blueberry puree and the crumbled fresh yeast.
6. Cover with flour, then add the sugar, salt, and eggs.
7. Knead on low speed for 10 to 15 minutes, the dough should detach from the sides of the robot.
8. Add the butter cut into small pieces and knead again until the butter is well incorporated, the dough detaches again from the sides of the bowl and forms a veil when stretched.
9. Let the dough rise for 30 minutes at room temperature, then form a ball, cover it, and place it in the refrigerator for at least 2 to 3 hours, preferably overnight.
10. Cinnamon filling: of softened butter of brown sugar 2 tablespoons of ground cinnamon Mix the 3 ingredients until you have a well-homogeneous mixture.
11. Cooking and finishing touches: of whole liquid cream for cooking The icing: of blueberry puree + of cream cheese + of powdered sugar Roll out the dough into a large rectangle (about 60 x 30cm) and then spread the cinnamon mixture over the entire surface of the dough.
12. Roll the dough into a large roll.
13. Cut into rolls about 3cm thick (trying not to crush them too much; if needed, you can chill the dough a bit before cutting).
14. Place them in a dish, spacing them apart, as they will at least double in volume afterwards.
15. Let them rise for about 1h at room temperature, then pour the liquid cream over them, distributing it evenly in the mold.

16. Then, bake them for about 25 minutes at 180°C.
17. Prepare the icing by mixing the 3 ingredients.
18. Let the cinnamon rolls cool before adding the icing and enjoy!

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