



# pistachio rolls

## with PDO huile d'olive de Nyons

### For 8-10 rolls:

#### For the dough:

- 250 g flour (T45)
- 50 g sugar
- 1 egg
- 60 ml slightly warm milk
- 50 ml **PDO huile d'olive de Nyons**
- 7 g baker's yeast
- 1 pinch of salt

#### For the garnish:

- 100 g pistachio paste
- 2 tbsp **PDO huile d'olive de Nyons**

#### For the icing:

- 100 g icing sugar
- 1 tbsp olive oil
- 1 tbsp lemon juice

Decoration: Crushed pistachios



**Preparation: 20 min**

**Cooking: 40 min**

**Resting time: 2h30**

Prepare the brioche dough: dilute the yeast in lukewarm milk with 1 tsp of sugar. Leave for 5 min to start foaming. In a bowl, combine flour, sugar and salt. Add the egg, olive oil and activated yeast. Knead for 10 minutes (by hand or in a food processor) until the dough formed is smooth and elastic. Cover and leave to rise for 90 min in a warm location (the dough needs to double in size). Roll out the dough into a rectangle measuring about 30 x 40 cm. Brush with 1 tbsp olive oil then cover with 100 g of pistachio paste (or 60 g ground pistachio + 40 g of sugar + 2 tbsp of olive oil). Roll tightly starting at the longest side. Cut into round slices 3-4 cm thick. Place them in a buttered (or oiled) baking dish, leave to rise for 30 minutes. Bake at 180°C for 20-25 min until golden brown. Combine the icing ingredients and glaze the hot rolls. Sprinkle with crushed pistachios.

## What about the olive oil?

We advise you to use a delicate-tasting PDO huile d'olive de Nyons, for its sweetness, its smoothness, its aromas of dried fruit, and its buttery taste, along with possible aromas of fresh hazelnuts and/or freshly-cut grass.

You can also use one of these PDO olive oils: Nice or Languedoc.

