

More than 1 hour (plus proofing)

Makes 9

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Ingredients:

Dough:

- 3 cups (750g) all-purpose flour
- 1 sachet (10g) instant yeast
- ¼ cup (50g) castor sugar
- 1 tsp (5ml) salt
- 1 cup (250ml) warm milk + extra cold milk for glazing
- ½ cup (125g) butter, melted
- 1 egg + 1 egg yolk

Filling:

- 1 cup (250ml) choc hazelnut spread
- 100g nuts (we used almonds and hazelnuts), chopped + extra for topping
- 200g dark chocolate, finely chopped
- 1 can (385g) condensed milk

Sauce:

- 1 cup (200g) condensed milk
- ½ cup (125ml) cream
- 1 Tbsp (15ml) brown sugar
- ½ tsp (3ml) salt flakes

Method

1. Add dry ingredients for dough to the bowl of a stand mixer.
2. Add milk and butter in a gradual stream while paddle is running until a soft dough forms.

3. Add eggs and mix well.
4. Knead dough for 8-10 minutes until smooth and it springs back when poked.
5. Cover and leave to proof for 1 hour or until doubled in size.
6. Knock down, folding dough over itself to remove air pockets.
7. Roll out flat, into a 50x35cm rectangle.
8. Coat with choc spread and sprinkle with nuts and dark chocolate bits, leaving a 2cm border uncovered on one of the long edges.
9. Roll up into a log, using the uncovered dough edge to seal it closed.
10. Slice log into 8cm pieces, creating 9 buns.
11. Place buns cut-side facing up in a deep, 35x25cm baking tray lined with baking paper.
12. Cover and proof for another 30 minutes until risen and puffy.
13. Preheat oven to 180°C.
14. Glaze buns with a little milk and bake for 30-35 minutes.
15. Combine sauce ingredients in a pot over medium-high heat.
16. Whisk while cooking for 4-5 minutes.
17. Pour sauce over baked buns while both are still hot.
18. Cool and serve.

Cook's note: You can add chocolate to the sauce if you like.

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