More than 1 hour (plus proofing) Makes 9 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email 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
- <sup>1</sup>/<sub>2</sub> 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
- <sup>1</sup>/<sub>2</sub> cup (125ml) cream
- 1 Tbsp (15ml) brown sugar
- <sup>1</sup>/<sub>2</sub> 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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