

Rolls with lemon jam and pistachios



Ingredients

310 gr flour 00
150 ml of milk
15 gr of brewer's yeast
30 gr butter
1/2 teaspoon of salt

Stuffing

50 gr butter
1 tablespoon icing sugar
5 tablespoons lemon jam
70 gr of pistachios

Method

Sieve 270 gr of flour with the salt in a large bowl, add the yeast dissolved in warm milk. Begin kneading. Add the beaten egg, butter softened at room temperature and remaining flour. Work the dough until it is homogeneous. Let rise covered with a cloth for 1 hour and a half until it has doubled in volume.

Roll out the dough on pastry board and with the rolling pin form a rectangle. Fit to cream butter with icing sugar and spread it on the dough, than spread the lemon jam and finally add the coarsely chopped pistachios. Roll the rectangle on the length, cut in slices about 3 cm and put in a baking dish covered with baking paper, taking into slices about an inch away from each other. Cover and let stand for another 30 minutes. Bake in preheated oven at 190 degrees for 30 minutes.