

# Polacche Aversane Filled Brioche Buns

## INGREDIENTS

- For dough:
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- 2 1/2 cups flour, 00 if possible
- 1/2 cup milk
- 1 extra large egg
- 2 Oz cream cheese (full fat)
- 1/2 cup sugar
- 1 tsp salt
- 1 packet dry yeast
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- For custard - Follow instructions here:
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- <https://www.nonnaantoinette.com/recipe/crema-pasticcera>
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- 10 amarena cherries, Fabbri brand preferred
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- Egg wash for brushing tops (equal parts egg yolk and milk)



## DIRECTIONS

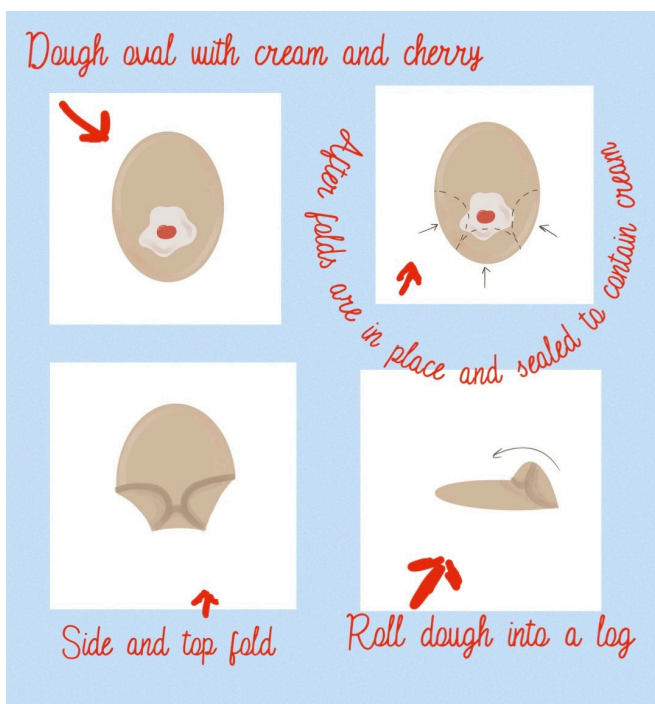
- Heat milk with sugar only to 95F degrees (little bit warmer than room temperature).
- Add yeast and stir.
- Wait a couple minutes until little bubbles form on surface.
- Place flour and salt into the bowl of a stand mixer equipped with dough hook.
- Add diced cream cheese and egg.
- Mix on low for 2 minutes.
- Add milk mixture and continue to mix until a smooth dough ball is formed.
- Remove dough and place into a large, oiled bowl.
- Cover with film first, and place a clean cloth over that.
- Place in warm area to raise until doubled (about 2 hours).
- Meanwhile, make custard, cover with film and place in fridge to cool (see tips).
- When dough is ready, remove it and cut it into 10 equal pieces.
- Make little balls and place on a parchment-lined cookie sheet.

## NONNA'S TIPS ON PAGE 2



## DIRECTIONS (CONT.)

- Working on one ball at a time, place first ball onto floured surface.
- Using a rolling pin, elongate the dough into a long oval, about 8" long and 4" wide.
- Place one tablespoon of cold custard on dough strip, placing it in the center of the closest edge to you.
- Place one cherry over custard.
- Using your fingers, fold dough-sides over the custard and cherry and begin rolling (see diagram ).
- Place stuffed pastry back on cookie sheet.
- Continue with the rest of dough balls.
- Cover stuffed pastries and rest 30 to 45 minutes to allow them to raise some more.
- Heat oven to 350F.
- Uncover pastries and brush with egg wash.
- Bake for about 20-25 minutes or until golden.
- Cool and serve after sprinkling with powdered sugar.



# Polacche Aversane Filled Brioche Buns continued...

## NONNA'S TIPS

- You may use all-purpose (AP for short) flour for this recipe. 00 flour is a finer flour that produces lighter products, but if you can't find it, just use AP.
- You will not need a full recipe of my linked custard creme. Feel free to make half the recipe if you don't want leftover custard (said no one ever!! 😂). Just cut recipe in half by dividing all ingredients in half but following same procedure.
- If you decide to make a full recipe of custard, the leftover is great served like pudding with a dollop of whipped cream on top. Also, it can be used to dress any sweet you have on hand....cookies, cupcakes, sweet buns, etc.