



# CHOCOLATE & CINNAMON SWIRL RING

## 1. DOUGH

Ingredients	Preparation
30 g Caster sugar	Mix the sugar and the zest of half the orange together.
1 Orange	
120 g Oat milk	Melt the butter and oat milk and combine with the sugar and orange.
45 g Vegetable butter	
7 g Dried instant yeast	Add the flour, yeast and sea salt and mix well. Knead the dough until smooth, then place into a container, cover with plastic and leave to rise in a warm place until doubled in size (1-2 hours).
300 g White flour	
2 g Sea salt	

## 3. GLAZE

Ingredients	Preparation
20 g Vegetable butter	Place all the ingredients in a saucepan and heat until the sugars are dissolved and then remove from the heat - do not boil.
20 g Brown sugar	
20 g Maple syrup	Paint the glaze over the top of the swirl as soon as it comes out of the oven.
20 g Oat milk	

## 2. FILLING

Ingredients	Preparation
50 g Vegetable butter	Mix the butter with the brown sugar and cinnamon until soft.
60 g Brown sugar	
10 g Ground cinnamon	Melt the chocolate and add to the mix.
65 g <b>Callebaut 811</b>	
	Roll out the dough into a rectangle. Spread the filling on top and sprinkle evenly with chocolate chunks.
	Roll up the dough lengthways and cut it down the centre leaving only one end together.
	Twist the two strands over each other with the layers facing up.
	Join the ends together to form a circle.
	Place onto a silpat mat on a baking tray and bake for 20 minutes at 180°C or until golden brown.



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