

## Spicy Chai Latte Rolls – makes 12 rolls

### Ingredients

175ml milk  
3-4 cardamom pods (optional)  
1 tsp yeast  
2 Tablespoons sugar  
1  $\frac{3}{4}$  cups high grade/bread flour  
 $\frac{1}{2}$  tsp salt  
20g butter, softened

### Filling

30g butter, softened  
 $\frac{1}{3}$  cup brown sugar  
2 teaspoons cinnamon  
1 teaspoon nutmeg  
 $\frac{1}{4}$  teaspoon clove

### Ginger glaze

$\frac{1}{2}$  cup icing sugar  
Heaped  $\frac{1}{4}$  teaspoon ginger powder  
1 Tablespoon water

### Method

Heat milk and cardamom pods together and simmer for 5 minutes to begin infusing and leave to cool down to a lukewarm temperature, remove the cardamom. (If not adding cardamom, heat the milk to lukewarm temperature.)

Add yeast and a teaspoon of sugar to the warm milk, mix and leave for around 10 minutes or until it becomes foamy.

Place flour, rest of the sugar, and salt in a large bowl, mix and make a well in the centre. Add the milk mixture and mix until it comes together then begin kneading on a floured surface for about 10 minutes. Add the softened butter and continue kneading for about 5 minutes to incorporate the butter.

Place the dough into a bowl, cover with a cloth, and leave to rise for 1-2 hours or until the dough has doubled in size.

To prepare the spice filling, mix all of the ingredients in a bowl to make an even spreadable paste.

Line a 9" or 10" round or square cake tin or a baking tray with baking paper.

Remove dough from the bowl and place onto the work surface, knead lightly. Using a rolling pin, roll dough into a 1cm-1.5cm thick rectangle. Making sure that the long edge is closest to you, gently spread the filling evenly using a butter knife, and starting from the bottom roll the dough to make a log.

Cut into 12 equal portions and place into the cake tin or baking tray. Cover with a light towel and leave to rise for another 45 minutes to 1 hour to double in size.

Heat oven to 180C and bake for 5 minutes, then turn down 150C and bake for a further 17-20 minutes or until golden brown and bounces back when the middle of the bun is pressed down.

Mix all of the icing ingredients together in a bowl, add more water a little at a time if you want a thinner glaze. Drizzle over the hot buns and let the buns cool in the tin for 10 minutes before moving it into a wire rack.