



THE EATERY

kitchen and bar



Sweet rolls

are currently - in the truest sense of the word - on everyone's lips because they are sooo popular.

The origin of cinnamon rolls dates back to the 16th century and is attributed to a Swedish nun.

The chocolate rolls created by our head pastry chef Maia elevate this delicacy to a whole new level. Bittersweet couverture and high-quality cocoa make these rolls incomparably velvety and chocolatey, truly melting in your mouth.

Enjoy baking them yourself!

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c/o Frankfurt Airport Marriott Hotel &
Sheraton Frankfurt Airport Hotel & Conference Center
vis-à-vis Airport FRA / Terminal 1

FrankfurtAirportRestaurants.com

Maia's Chocolate Rolls

(Recipe for approx. 20 chocolate rolls)

Yeast Dough:

250g Flour
5g Dry yeast
3g Salt
15g Sugar
100ml Milk
1 Egg Size M
15g Butter
(Room temperature)

Chocolate Filling:

55g Dark couverture
45g Butter
1 Egg Size M
45g Sugar
30g Brown sugar
40g Flour
20g Cocoa powder
Chocolate flakes for decoration

Preparation:

- Yeast Dough: Knead all ingredients together for at least 10 min. Then let the dough rise for 1 hour at room temperature (22°C) until it has doubled in volume.
- Chocolate filling: Melt butter and couverture, then stir in all other ingredients.
- After the resting period, knead the yeast dough again and roll it out into a rectangle with a thickness of 5-6 mm.
- Spread the chocolate filling over the dough and tightly roll it up from bottom to top. Cut the roll into even pieces and place them with some space on baking sheets. Let them rise again at room temperature until the volume doubles.
- Bake at 180 degrees Celsius for approximately 20-25 min. After baking, sprinkle some chocolate flakes onto the warm rolls so that the chocolate melts on top.