



OSTERIA DI BROLIO

ROSE CAKE

- 300 g Manitoba flour
- 200 g 00 flour
- 250 ml milk
- 50 g sugar
- 50 g butter
- 1 egg
- Lemon zest
- 10 g fresh brewer's yeast

For the filling:

- 100 g butter
- 50 g sugar

To finish:

- Butter
- Icing sugar

Melt the butter and let it cool.

Heat the milk slightly.

In a bowl, combine the flours, crumbled brewer's yeast, sugar, and mix.

Gradually add the melted and cooled butter, milk at room temperature, egg, and start kneading vigorously by hand or with a mixer until you get a homogeneous, smooth, and elastic dough.

Cover the dough and let it rise for about 2 hours until it doubles in volume.

Deflate the dough with your hands and create a rectangle about half a centimeter thick.

For the filling, use softened butter, so take it out of the fridge at least 2 hours before starting.

Brush the entire dough rectangle with butter and sprinkle the surface with plenty of granulated sugar.

Cut the buttered dough rectangle into 11 strips.

Roll each strip onto itself, forming a roll, and then place them next to each other in a well-buttered and floured 24 cm diameter cake tin.

Cover and let it rise for about 1 hour.

Once the ~~rose~~ cake has risen well, brush it with plenty of melted butter.

Bake for about 35 minutes in a preheated oven at 180°C until the surface is golden brown.

Remove the rose cake from the oven and let it cool completely.

Dust with icing sugar.