

Pistachio, Rose & Strawberry Buns

Blog post: <https://korenainthekitchen.com/2018/06/24/pistachio-rose-strawberry-buns/>

Adapted from [Golden by Itamar Srulovich and Sarit Packer](#) via [Financial Times](#). Makes 12 buns.

In the bowl of an electric mixer fitted with the dough hook, place in order:

105 g unsalted butter, cubed and softened to room temperature
2 1/4 tsp instant yeast
1 egg + 1 egg yolk
45 g granulated white sugar
120 ml milk
450 g bread flour
pinch fine sea salt

Mix on low speed with the dough hook, adding up to **30 ml additional milk** as needed to help incorporate all the flour if it seems too dry. Knead on medium speed until the dough is smooth and elastic and cleans the bottom and sides of the bowl, about 10 minutes. Form the dough into a ball, cover the bowl with plastic, and chill in the fridge for at least 2 hours (or up to 12 hours), during which time it should start to rise.

While the dough chills, make the pistachio cream filling. In the bowl of a food processor, process **80 g shelled pistachios** until they resemble fine bread crumbs. Add:

80 g unsalted butter, softened to room temperature
80 g granulated white sugar
1 egg
1 tbsp all purpose flour

Process until well combined and creamy, scraping down the sides of the bowl once or twice.

Lightly butter the cups of a standard muffin tin. Turn out the chilled, risen dough into a lightly floured surface and roll it out to a 40 cm x 30 cm rectangle. Cut into 12 squares, each 10 cm x 10 cm.

Gently press each square into the bottom of each muffin cup, letting the excess dough lay over the sides. Divide the pistachio cream evenly between the dough squares, then top each with **1 tsp strawberry jam** (you'll need **1/4 cup jam total**). Fold the overhanging points of each dough square into the middle over the filling.

Let the buns proof while you preheat the oven to 400°F (375°F convection). You'll know they are ready to bake when the points of the dough start to stick up slightly (after about 30-40 minutes).

While the buns proof, make the rose syrup. In a small saucepan, combine:

100 ml water
100 ml granulated white sugar
1 tbsp honey

Bring to a boil over medium-high heat, stirring to dissolve the sugar. Skim the foam from the top with a spoon, then remove the syrup from the heat and stir in **1 tbsp rose water** (I used [this brand](#)).

A recipe from KORENA IN THE KITCHEN
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Baked the proofed buns in the middle of the preheated 400°F (375°F convection) oven for 10 minutes, rotating the pan halfway through. Reduce the heat to 350°F (325°F convection) and bake another 10 minutes, again rotating them halfway through, until golden and puffed.

Brush the buns generously with the rose syrup when you remove them from the oven. Cool in the tins for a few minutes, then remove to a rack to cool further.

These are best eaten fresh, but you can keep the buns in an airtight container at room temperature for up to 2 days and re-heat them in a low oven if you wish.