



Greek cocoa and cinnamon syrupy dough swirls – Roxakia

20'
Hands on

3 hours'
Hands off

30'
Cook Time

16-18
Portion(s)

2
Difficulty



Method

For the syrup

- In a **pot** add the sugar, cinnamon, lemon peels, water, glucose, and transfer over medium heat.
- Let it come to a boil until the sugar melts.
- Set aside to cool.

For the dough swirls

- In a blender, add the walnuts and process them well until crumbled.
- In a mixer's bowl add the butter, baking powder, sugar, cinnamon, vanilla extract, water, flour, eggs, salt, walnuts, cocoa powder, and beat with the paddle attachment for 2-3 minutes until the ingredients are homogenized.
- Spread the puff pastry sheet onto your working surface and add the whole filling along the large side.
- Roll the puff pastry with the filling inside. At the edge of it, spread a little yolk with water so that the puff pastry sticks well.
- **Cut** the roll in half and wrap it well in plastic wrap. Put it in the freezer for 30 minutes, so that the mixture stabilizes and you'll be able to cut it.
- Preheat the oven to 180° C (350° F) set to fan.
- Remove from the freezer and cut into 18 pieces. Transfer into a baking pan lined with parchment paper, spread the egg yolk, and allow 20-30 minutes for the pieces to defrost.
- Bake for 25-30 minutes.
- Remove and pour the syrup over the hot dough swirls. Make sure that the syrup goes on both sides.
- Allow 2 hours for the syrup to be absorbed and **serve**.

Ingredients

For the syrup

- 450 g granulated sugar
- 1 stick(s) cinnamon
- lemon peels, of 1 lemon
- 300 g water
- 50 g glucose

For the dough swirls

- 200 g butter, at room temperature
- 1 tablespoon(s) baking powder
- 50 g granulated sugar
- 1/2 teaspoon(s) cinnamon
- 1 teaspoon(s) [vanilla extract](#)
- 50 g water
- 350 g soft flour
- 2 eggs
- 1 pinch salt
- 130 g walnuts
- 1 tablespoon(s) cocoa powder
- 420 g puff pastry sheet
- 1 egg yolk, diluted in 1 tablespoon water

Διατροφικός πίνακας

Nutrition information per portion

431 Calories (kcal)	21.0 Total Fat (g)	9.8 Saturated Fat (g)	54.0 Total Carbs (g)
22%	30%	49%	21%
30.0 Sugars (g)	5.9 Protein (g)	1.8 Fibre (g)	0.29 Sodium (g)
33%	12%	7%	5%