



INGREDIENTS

YEAST

- 1 cup of full fat milk
- 1 TSP of granulated sugar
- 1 TBSP of active dry yeast

WET INGREDIENTS

- 1/3 cup + 1 TBSP of lard
- ½ cup of granulated sugar
- 1 TSP of vanilla bean extract
- 1 large scrambled egg

DRY INGREDIENTS

- 4 cups of 00 flour
- 2 pinches of kosher salt

OTHER

- 1/2 cup of pistachios
- Jar of Pistachio spread
- 10 mini chocolate eggs
- Egg wash = 1 egg yolk + 1 TBSP of milk



EASTER BUNNY BUNS

By Caterina Romano's kitchen

DIRECTIONS

1. For best results, your ingredients need to be at room temperature.
2. Heat the milk to 115 DF. Add the sugar and the yeast. Mix well and set aside for 10 minutes.
3. In a bowl of a stand mixer equipped with a paddle, add the lard, the sugar, vanilla and the egg. Set your mixer on stir and mix until all ingredients are well combined. Stop the mixer & do a scrape down.
4. Add the fermented yeast and mix well.
5. Combine the flour with the salt. Change the paddle for the hook attachment.
6. Keep the mixer on stir and add the dry to the wet ingredients one tablespoon at a time. Allow the mixer to knead the dough for 10 minutes.
7. Cover the dough with plastic wrap and rest it for 25 minutes.
8. Roll out the dough to a rectangle.
9. Fold the dough length wise by folding the ends of the rectangle. Fold the dough 3 times onto itself. Press it down and roll it out one more time.
10. Spray a large bowl with cooking spray. Place the dough in the bowl. Cover with plastic wrap and keep in a warm place for 2 hours.
11. Roll out the dough to a rectangle 12X14" or 12X16".
12. Toast the pistachios in oven at 350 DF for 5 minutes. Remove most of the skin and lightly grind them.
13. Preheat oven to 360 DF.
14. Layer the dough sheet with the pistachio spread over the entire surface. Add the grinded pistachio pieces all over the spread. Fold the sheet in half.
15. Cut 10, 1" strips. Using a fork press both ends to seal the strip.
16. Form the shape of a bunny head. Add the chocolate egg.
17. Place them on a baking tray lined with parchment paper. Give each bunny head an egg wash. Cover with kitchen towel and rest for 25 minutes.
18. Bake for approximately 15-20 minutes until they turn brown around the edges.
19. Allow the cookies to cool for 20-25 minutes.

ENJOY THE EASTER BUNNY BUNS