

Blue Cheese and Walnut Rye Pinwheels

I learned how to make these unusual Blue Cheese and Walnut Rye Pinwheels by watching the Great British Baking Show masterclass with Paul Hollywood and Mary Berry. I think of Pinwheels being reserved for Cinnamon Rolls, but why not make some savory pinwheels? I watched the show on TV and made some notes, then I recreated my version of these pinwheels perfect with soup or sliced up to serve with a cheese board. I use a food processor to mix the dough. You could use a Kitchen Aid stand mixer or mix it by hand.

3 ½ cups	bread flour	1	warm water about 115°F
½ cup	rye flour	¾ cup	walnut pieces, rough chop
2 teaspoons	salt	¾ cup	blue cheese
1 ½ teaspoons	yeast (Rapid Rise preferred)	1	egg mixed with a little water (optional)

- 1 Place the bread flour and the rye flour in a food processor bowl. Salt and yeast do not like each other,,so add the yeast on one side of the bowl and the salt on the other. Wet the yeast with warm water to activate it.
- 2 Mix the ingredients, adding more warm water through the feed tube until you hear the sound of the dough ball forming. Stop the water and continue to process for a few more seconds until the ball is formed. Open the top and touch the dough. If it is a wet mess, you need to add more flour little by little and try again. If it is dry and not formed into a ball, you need more water. Ultimately, your dough will be a bit sticky when touched and formed into a dough ball. That's it! Should take you about a minute, once you get the hang of it.
- 3 Next, oil a bowl with olive oil. Dump your dough ball into the bowl, remove the blade and form it into a smooth ball, by tucking under the dough as you shape it. Cover it and place in a warm place to let it rise.
- 4 Once the dough has doubled or significantly risen (about an hour), flour your counter and dump the dough onto the surface and cut it in 4 pieces.
- 5 Shape each piece of dough into a long oblong, place chopped walnuts onto each piece of dough pressing them into the dough really good and then place a line of blue cheese down the center.
- 6 Cover the dough by folding each side over the filling. No need to seal it. Now take each long piece and form it into a pretty pinwheel. Place all four pinwheels into an oiled round cake pan, cover it and let it rise another hour.
- 7 Preheat the oven to 400°. After rising, paint the pinwheels with water OR an egg wash to make it shiny using a brush. Now it is ready for baking. Bake the Blue Cheese and Walnut Rye Pinwheels. It should take about 40 minutes or until the top is golden brown.

Servings: 8

Preparation Time: 17 minutes

Cooking Time: 40 minutes

Inactive Time: 2 hours

Total Time: 2 hours and 47 minutes

Nutrition Facts

Nutrition (per serving): 359 calories, 102 calories from fat, 12g total fat, 34.4mg cholesterol, 740.4mg sodium, 180.7mg potassium, 50.5g carbohydrates, 3.3g fiber, <1g sugar, 12.8g protein.

Source

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Source: Paul Hollywood, Great British Baking Show

