



SWISS WEGGEN FROM MICHA SCHÄRER

QimiQ BENEFITS

- Bake stable
- Baked goods remain moist for longer



15



easy

INGREDIENTS FOR 4 SMALL ROLLS

| | |
|------------------|-------------------------------|
| 100 g | QimiQ Classic |
| 500 g | Flour |
| pinch(es) | Salt |
| 20 g | Fresh yeast |
| 150 ml | Milk |
| 70 g | Butter |
| 1 | Egg(s) |
| 50 g | Bündner meat [air-dried beef] |
| 100 ml | Coffee cream 10 % fat |

METHOD

1. Pace the flour and salt in a bowl. Dissolve the yeast in the warm milk.
2. Whisk QimiQ Classic smooth. Add the milk/yeast, butter and egg, mix well and add to the flour. Knead into a soft dough and cut into 4 pieces.
3. Allow the dough to raise for 30 minutes.
4. Knead the chopped meat into the dough, form into rolls and place onto a baking tray lined with baking paper. Brush with the cream.
5. Bake in the hot oven at 200° C (conventional oven) for approx. 25-30 minutes.