



# EASTER RABBIT BUNS



## QimiQ BENEFITS

- Bake stable
- Baked goods remain moist for longer
- Full taste with less fat content



15



easy

## INGREDIENTS FOR 10 SERVINGS

<b>125 g</b>	QimiQ Cream Base
<b>130 ml</b>	Milk
<b>60</b>	Sugar
<b>1 cube(s)</b>	Fresh yeast
<b>30 g</b>	Butter, melted
<b>0.5</b>	Lemon(s), finely grated zest
<b>1</b>	Egg(s)
<b>500 g</b>	Flour
<b>1 pinch(es)</b>	Salt
	Raisins, to decorate
<b>1</b>	Egg yolk(s), to brush

## METHOD

1. Slightly warm the milk with the sugar. Add the fresh yeast and stir until dissolved.
2. Add the QimiQ Sauce Base, melted butter, lemon zest and egg and mix well.
3. Combine the flour with the salt and raisins and add to the QimiQ mixture.
4. Knead the ingredients together to form a smooth dough. Cover and allow to prove in a warm place for approx. 45 minutes. (Tip: allow to prove in an oven at 50 °C)
5. Knead to a smooth dough once more, and portion into 80 - 100 g sized pieces.
6. To make the rabbit: roll two thirds of one portion into a sausage and coil it into a snail shape. Form the remaining third into a triangle and use to make the head and ears (see photo).
7. Place a raisin as an eye on the head. Brush the dough with egg yolk, add the head to the body and place on a baking tray lined with baking paper. Repeat this procedure with all of the dough portions.
8. Bake in a preheated oven at 180 °C (conventional) for approx. 12-15 minutes.