



"BAUERN KIACHL" AUSTRIAN DOUGHNUT



QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times without loss of quality
- Bake stable and deep freeze stable



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medium

Tips

Bauern Kiachl are traditionally served with Sauerkraut for a savoury dish and with cranberries or cinnamon and sugar as a sweet.

INGREDIENTS FOR 10 SERVINGS

| | |
|--------------------|-----------------------|
| 250 g | QimiQ Cream Base |
| 0.5 cube(s) | Fresh yeast |
| 30 g | Butter, melted |
| 2 | Egg(s) |
| | Rum , as desired |
| 400 g | Flour |
| 1 pinch(es) | Salt |
| | Vegetable oil, to fry |

METHOD

1. Lightly heat the QimiQ Cream Base. Add the yeast and allow to dissolve.
2. Place the remaining ingredients into a mixing bowl. Add the QimiQ mixture and knead to a smooth dough. Cover and allow to rest in a warm place for approx. 40-60 minutes. (Tip: allow to rest in an oven at 50 °C.)
3. Portion the dough and form into balls. Press the dough so that the middle becomes much thinner than the sides.
4. Fry the kiachl in hot oil until golden brown with the top side down. Turn occasionally.