



MILWAUKEE BREAD



QimiQ BENEFITS

- Light, fluffy and moist consistency
- Baked goods remain moist for longer
- Quick and easy preparation



20



medium

Tips

The perfect side dish for barbecue.

INGREDIENTS FOR 0 SERVINGS

250 g	QimiQ Cream Base
100 ml	Water
1 tsp	Sugar
200 g	Processed cheese
2 package	Dried yeast
600 g	Flour
0.5 tsp	Salt
50 g	Butter
100 g	Fried onions
1	Garlic clove(s), finely chopped
	Egg(s), to brush

METHOD

1. Lightly heat the QimiQ Sauce Base with the water, sugar and processed cheese. Add the yeast and allow to dissolve.
2. Place the flour and salt 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. 30 minutes. (Tip: allow to rest in an oven at 50 °C.)
3. Lightly heat the butter. Add the fried onions and garlic and mix well. Allow to cool.
4. Preheat the oven to 180 °C (air circulation).
5. Roll the dough into a rectangle and spread the butter mixture on top. Roll in the dough from the long side and cut lengthwise into 2 halves. Roll one half into a round bun and place the second half around the bun. Place onto a baking sheet lined with baking paper and allow to rest for a further 20 minutes.
6. Brush with the egg and bake in the preheated oven for approx. 30 minutes.