



EASTER RABBIT BUNS



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 10 SERVINGS

125 g	QimiQ Classic
130 ml	Milk
60 g	Sugar
1 cube(s)	Fresh yeast
30 g	Butter
	Lemon peel
1	Egg(s)
500 g	AP Flour
1 pinch(es)	Salt
	Raisins, as required
1	Egg yolk(s), to brush

METHOD

1. Slightly warm the milk with the sugar. Add the fresh yeast and stir until dissolved.
2. Melt the QimiQ Classic and butter and add together with the lemon zest and egg to the yeast mixture. 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. 40-60 minutes. (Tip: allow to prove in an oven at 120 °F)
5. Knead to a smooth dough once more, and portion into approx. 3 oz 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 360 °F (conventional oven) for approx. 12-15 minutes.