



EASTER SWEET BREAD BASKETS

QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 SERVINGS

FOR THE DOUGH

130 ml	Milk
60 g	Granulated sugar
42 g	Fresh yeast
30 g	Butter
125 g	QimiQ Classic
	Lemon peel
1	Egg(s)
500 g	AP Flour
pinch(es)	Salt
1	Egg yolk(s), to brush

METHOD

1. For the dough: 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 peel and egg to the yeast mixture. Mix well.
3. Combine the flour with the salt and add to the egg mixture.
4. Knead the ingredients together to form a smooth dough and allow to leaven in a warm place for approx. 30 minutes.
5. Knead to a smooth dough once more, and portion into 80-100 g sized pieces. Roll out and cut into circles about 6 inch Ø.
6. Brush the inside of dessert rings (8 cm Ø) with oil and place onto a baking sheet lined with baking paper. Place the dough circles into the rings and press the pastry firmly into the base and rims. Brush with egg yolk and bake in a pre-heated oven at 180° C (conventional oven) for approx. 12-15 minutes.