



SWISS WEGGEN FROM MICHA SCHÄRER

QimiQ BENEFITS

- Bake stable
- Baked goods remain moist for longer



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easy

INGREDIENTS FOR 4 SMALL ROLLS

100 g	QimiQ Classic
500 g	AP Flour
pinch(es)	Salt
20 g	Fresh yeast
150 ml	Milk
70 g	Butter
1	Egg(s)
50 g	Bündner meat [air-dried beef]
100 ml	Coffee cream 10 % fat

METHOD

1. Pace the flour and salt in a bowl. Dissolve the yeast in the warm milk.
2. Whisk QimiQ Classic smooth. Add the milk, butter and egg, mix well and add to the flour. Knead into a soft dough and cut into 4 pieces.
3. Allow the dough to raise for 30 minutes.
4. Knead the chopped meat into the dough, form into rolls and place onto a baking tray lined with baking paper. Brush with the cream.
5. Bake in the hot oven at 200° C (conventional oven) for approx. 25-30 minutes.