



燕子烘焙坊

Club Saf-instant®

Between lovers homemade bread

Chocolate chip rolls with apple



Bite into this bread and taste the distinctive sour fruitiness of apples mixed with indulgent notes of chocolate...

Preparation time:

2H40

Cooking time:

The time varies depending on the type of machine and program selected. Thank you for referring to the manual for your machine.

15 m

Rating:

☆☆☆☆☆ (No Ratings Yet)

Preparation



手工制作

Preparation:

- 1 - Mix the flour, salt, sugar, butter and egg yolk in a bowl.
- 2 - Stir the water with the yeast and add to the bowl.
- 3 - Blend with a spatula for 2 minutes and add the diced apple and chocolate chips. Mix again until you have a smooth dough and finish by kneading with a rolling pin.
- 4 - Shape the dough into a ball, put it back in the bowl and cover with a cloth. Leave to ferment for 75 minutes in a warm place.
- 5 - Take the ball of dough, divide it into 4 equal pieces and leave to rest, covered, for 10 minutes. Shape into 4 buns, place them on a baking sheet and leave to proof, covered, for 120 minutes.
- 6 - Put the buns in an oven pre-heated to 180°C and bake for 20 minutes.

Ingredients

Butter:	40 g
Flour (T55):	333 g
Chocolate chips:	60 g
Salt:	7 g
Wholemeal flour:	60 g
Sugar:	60 g
Yolk:	1
Water:	80 ml
Apple:	60 g
Dry Yeast:	4 g