



# 燕子烘焙坊

Club Saf-instant®

Between lovers homemade bread

## Muesli bread



Recipe for fighting against the tiredness at work!

### Tip:

Spray water on the rolls before baking them in preheated oven at 190 ° C for 10 and 12 minutes.

### Preparation time:

0H42

### Cooking time:

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

### 评级:

★★★★★ (No Ratings Yet)

### Preparation:



手工制作

### Preparation:

- 1 - Lightly toast the hazelnuts in the oven. In a bowl mix flour and salt. Add warm water, yeast, butter and honey.
- 2 - Stir with a spatula for two minutes. Stir again to get an homogeneous paste. Put the nuts in it and mix again until the dough is formed.
- 3 - Divide the dough ball and place it in your container. Cover it with a damp cloth and let it ferment for 30 minutes in a warm place.
- 4 - Take the ball and roll them into rectangle shapes (about 1.5 cm thick). Cut them into strips of 1.5 cm wide.
- 5 - Roll the strips on a damp cloth and then in the muesli. Put them on your cooktop. Let them proof for another thirty minutes. Bake them in the oven preheated to 190 ° C. Cooking should take between 10 and 12 minutes.

### Ingredients

Dried apricots:	100 g
Flour (T55):	200 g
Liquid honey:	67 g
Dried raisins:	100 g
Salt:	8 g
Wholemeal flour:	200 g
Water:	133 ml
Butter:	67 g
Hazelnuts:	100 g
Muesli:	67 g
Dry Yeast:	11 g