

Filled Party Bread

JD

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# **Inhaltsverzeichnis**

<b>1</b>	<b>Ingredients</b>	<b>1</b>
<b>2</b>	<b>Filling</b>	<b>2</b>
<b>3</b>	<b>Preparation of Dough</b>	<b>3</b>
<b>4</b>	<b>Preparation of the filling, it is better to prepare it the day before</b>	<b>4</b>
<b>5</b>	<b>Preparation Vegetarian</b>	<b>5</b>

# 1 Ingredients

500g	Flour
1	Package dry yeast
300-350 ml	Water (hot)
1	Teel. Salz
1	Egg Yolk

## 2 Filling

1	big chopped onion
600g	cutted champions
2	bundles chopped parsley
300g	Garlic cloves
<b>mit Fleisch</b>	<b>mit Fleisch</b>
300g	cooked diced ham
<b>ohne Fleisch</b>	<b>ohne Fleisch</b>
300g	grated emmental cheese

### **3 Preparation of Dough**

Made from flour, dry yeast, salt and water to make yeast dough, knead and let rise.

## 4 Preparation of the filling, it is better to prepare it the day before

1. Sauté onions in butter (2 tbsp.)
2. Add mushrooms, parsley, garlic, ham
3. Season with salt (little, pinch)
4. Season to taste with pepper & thyme
5. Allow to cool or become cold.

Halve the dough, roll out both halves to about half a cm thick. Spread the **cold** filling on the dough sheets. Brush the edges of the dough with egg white and roll up. Place on a baking tray covered with baking paper.

Let the rolls rise for another 30 minutes. Then brush lightly with egg yolk. With top and bottom heat in the oven (middle compartment?) Bake for approx. 40 minutes at 180°C.

## 5 Preparation Vegetarian

Put the filling **without** sending on the dough. 300g cheese spread over and roll up.