

Milk buns

Ingredients

1 egg
130 mL of milk
100g melted margarine
1 tsp of salt
30 g of sugar
400 g of flour
1 sachet of baker's yeast
200g dark chocolate foal cut into pieces (nuggets)
Or raisins

Preparation

Mix the ingredients in order (except the chocolate).

Knead for at least 5 minutes

Let the dough rise for 2 hours

Knead the dough again, with the chocolate chips.

Shape into small balls (the size of an apricot).

You can brush these balls with sweetened milk or egg yolk to make them shiny.

Leave to rise for another hour

Bake in a preheated oven at 170°C for 15 minutes