Desserts / Slovakia

Buchty



Yeast buns with plum jam or curd, baked packed together so their sides fuse.

Time 135 min **Servings** 12

What you'll need.

- [ ] 600 g Flour
- [ ] 300 ml Warm milk
- [ ] 10 g Dry yeast
- [ ] 80 g Sugar
- [ ] 150 g Butter
- [ ] 3 piece Egg yolks
- [ ] 300 g Plum jam
- [ ] 250 g Curd cheese
- [ ] 1 piece Lemon zest
- [ ] 40 g Icing sugar
- [ ] 1 tsp Salt

Let's make it.

01 Dissolve the yeast with a spoon of sugar in the warm milk and leave it fifteen minutes, until it foams.

02 Knead a dough from the flour, sponge, yolks, remaining sugar, zest, salt and half the butter.

03 Let it rise somewhere warm for an hour, until doubled.

04 Divide it into twelve balls and flatten each into a disc on your palm.

05 Put a spoon of jam or curd in each, seal the seam and turn them seam down.

06 Dip each bun in melted butter and pack them touching in a tin.

07 Prove them forty minutes, bake at 180 °C for thirty-five minutes and dust them with icing sugar.

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