# Bacon and onion rolls

食谱作者 V-ZUG 瑞族



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| 制备过程 | 50 分钟 |
| 等待时间 | 1 小时 40 分钟 |
| 烘烤的时间：烘烤时间取决于机器 | 25 分钟 |
| 份 | 18 |
| 电器 | Combair SE 自 2015 年 |

## Preparation

3 onions

100 g streaky bacon, rashers

Peel and dice the onions. Cut the bacon into thin strips. In a frying pan, fry the onions and bacon until translucent, then allow to cool.

750 g farmhouse flour

2 sachets of dried yeast

450 ml water

1½ tsp salt

Mix the flour and yeast together in a bowl, add the water and salt, then knead to a smooth dough. Next knead the onion and bacon mixture into the dough.

Put the yeast dough in a bowl, cover with a damp cloth and allow to proof at room temperature until double in volume.

Divide the dough into 18 equal portions and, with lightly floured hands, shape them into balls.

电器预加热

将发酵桶预加热 顶部加热/底部加热 到 **210°C**

Cover the baking tray with baking paper. Place one ball in the centre of the tray and arrange the remaining balls in two rings around it. Cover the ring of bread rolls with a damp cloth and allow to proof for another 5–10 minutes.

Put the baking tray into the preheated cooking space. Bake.

放入食物

在 顶部加热/底部加热 期间为 **210 25** 分钟°C

Allow the rolls to cool down on the wire shelf.

## 配件

Baking tray

## 附加信息

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| 创建时间 | 11.12.2019 |