



# Fruit rolls

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Resting time	20 Mins
Cooking time	1 Hrs 25 Mins
Piece	12
Appliance	CombairSteamer V2000 from 2021

wholemeal rolls with dried fruit and nuts

## Dough

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- 300 g light spelt flour
- 200 g spelt wholemeal flour
- 1½ tsp salt
- ½ cube of yeast (about 20 g)
- 300 ml water
- 50 g butter, soft
- 100 g dried apricots, coarsely chopped
- 100 g dried figs, coarsely chopped
- 100 g dried prunes, coarsely chopped
- 50 g walnut kernels, coarsely chopped
- 50 g sultanas

## Shaping

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- Some spelt flakes
- Some poppy seeds

## Dough

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Knead all the ingredients up to and including the butter in a bowl into a soft, smooth dough. Add the rest of the ingredients and knead well into the dough.





Shape the dough into a ball. Put in a bowl and place in the bottom of the cooking space. Allow to rise at 32 °C for 1 hour until double in volume using the professional baking proofing mode.

## Shaping

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Divide the dough into 12 portions and shape into balls. Brush the balls with water, sprinkle with spelt flakes or poppy seeds and press down lightly.

Put on a lined baking tray and score a cross into the top of each roll.

Allow to proof for 20 minutes.

## Baking

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Preheat the cooking space to 190 °C using the professional baking flour-dusted mode.

Bake the fruit rolls in the middle shelf position for 25 minutes.

Allow the fruit rolls to cool down on a wire rack.

## Cooking steps

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**Professional baking proofing 32 °C for 1 Hrs**

**Continue working the dough after it has risen.**

**(Pre-)heat cooking space to 190 °C with Hot air**

**Preheating finished. Put the food in.**

**Professional baking rustic 190 °C for 25 Mins**

## Accessories

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Baking tray

Wire shelf

