



Fruit nests



All the freshness of the curds and a great variety of seasonal fruits.

Preparation time:

1H45

Cooking time:

The time varies depending on the type of machine and program selected. Thank you for referring to the manual for your machine.

10 m

Rating:

★ ★ ★ ★ ★ (No Ratings Yet)

Preparation



BY HAND

Preparation:

- 1 - In a bowl, mix flour, brown sugar or brown sugar and salt. Add warm water, 1 egg and the yeast.
- 2 - Stir with a spatula for 2 minutes to obtain a homogeneous paste. Add butter in small cubes and mix them together. Finish kneading by hand until dough is smooth and slightly elastic.
- 3 - Form a ball with the dough, place it in bowl and cover it with a damp cloth. Let it ferment for 20 minutes in a warm place.
- 4 - Take the dough and divide it into 10 equal parts. Shape them into balls and drop them onto your baking sheet, separating them by at least 10 cm. Press them slightly to get pancakes.
- 5 - Leave them under damp cloth until they double in volume (environ 45 minutes).
- 6 - Dig the center of the patties with your finger. Brush them with the second egg beaten. Bake in oven preheated to 170 ° C for 10 minutes.
- 7 - After cooling, have cottage cheese and fresh fruit on top.

Ingredients	
Soft brown sugar:	53 g
Water:	227 ml
Egg:	2
White flour:	533 g
Salt	27 g
Cottage cheese:	267 g
Fruits:	67 g
Dry Yeast:	11 g