

Gluten-free bread roll

IN HUNGARIAN COOKING DISH

INGREDIENTS:

500 g Schar Mix B BREAD flour mix, 450 ml water, 1/3 fresh Budafoki yeast, 2 teaspoons of salt, 1 teaspoon sugar, vegetable oil (4-5 tablespoons)

Mix the yeast, sugar, and salt in room temperature water. Add the mixture to the flour and start mixing it with the dough hook of an electric hand mixer. Next add the oil little by little but leave some for the end. Knead for 3-4 minutes. When it's ready, remove it from the bowl with oiled hands and form 12 identical balls. Make sure to keep your hands oiled. Place the balls in the *Hungarian Cooking Dish*, but leave some space between them, so they can rise properly.

Finally, close the top.

YOU HAVE TWO OPTIONS:

1. When grilling on embers, place the sealed pot at such a distance from the fire and embers that it is not too hot, but still receives a little extra heat. Let it rise for about 50 minutes. If you peak into the pot and see that the buns are "setting up", place them on weaker embers for approx. 40-50 minutes.

2. When baking in the kitchen, put the pot into the oven at 50 C° for 50 minutes to rise, then turn it to 200 C° and bake it for an additional 50 minutes. If the top of the *Hungarian Cooking Dish* is removable, then you can remove it for the last 5 minutes, but it can be baked in a regular *Hungarian Cooking Dish* just as nicely.

