

# Pumpkin rolls

## GLUTEN- FREE VERSION

### INGREDIENTS:

#### Dough:

250 g Schar Mix B BREAD flour mixture, 2/3 Budafoki fresh yeast, 80 g water, 80 g milk, 1 large egg, 25 g butter, 45 g sugar.

#### Filling:

400 g roasted pumpkin, 4 tablespoons of apricot jam, 2 spoons of honey, grated peel of 1 orange. For brushing: 1 whole egg, melted butter, optionally a little poppy seed.



Measure the ingredients of the dough. Crumble the yeast into the milk and add the sugar. Then, together with all the other ingredients, place them in an evenly warm place for 20 minutes. When the yeast has started to rise a little, start kneading the ingredients, and only add the butter halfway. An electric hand mixer is recommended (with a dough hook) because the dough is very sticky. After 4-5 minutes, put it on a floured board (rice flour!) and cover it with a bowl. Then blend the ingredients of the filling together.

After resting for about 40 minutes, roll out the dough on a baking paper, spread the filling on it and roll it up. Cut it into approx. 2 cm wide slices and carefully arrange them in a *Hungarian Cooking Dish* (recommended baking paper underneath, greased with butter). Brush the gaps of the rolls with melted butter, close the *Hungarian Cooking Dish* and let it rest in a warm place for 40 minutes. Just before baking, quickly brush the surface of the rolls with a whole beaten egg and sprinkle with poppy seeds.

If you bake on embers, make sure they are not too hot, if you bake them in the kitchen, then it will be ready in 40 minutes at 200 C° (just like on the embers).

