



JERNEJ KITCHEN

EASTER BUNNY SHAPED ROLLS

The kids in the family love these, they are fun and not too hard to make. The inside is super soft and milky and the crust is yummy.

MAKES	4	EASTER BUNNY SHAPED ROLLS
PREPARATION:	20	MINUTES
PROOF:	90	MINUTES
BAKE:	25	MINUTES

DOUGH

325 g milk

20 g sugar

50 g butter, melted

5 g dry active yeast, or 10g fresh yeast

500 g All-purpose flour

10 g sea salt

1 egg, free-range if possible

EGG WASH

1 egg, free-range if possible

pinch of salt

raisins, sultanas, for Easter bunny's eye

TOOLS AND EQUIPEMENT

saucepan

wooden spoon

large bowl

baking sheet

parchment paper

sharp knife

EASTER BUNNY SHAPED ROLLS DOUGH

Heat milk, sugar and butter in a saucepan over medium - high heat until lukewarm (35°C / 95°F). Remove from the heat and stir in the yeast. Put aside for 5 minutes.

KNEAD

In a large mixing bowl mix flour and sea salt. Add the yeast mixture and an egg. Start kneading with your hands. Knead for about 5 minutes or until the dough is elastic and shiny. Shape into a round bowl. Cover with a cloth or plastic foil and leave on a work surface for 5 minutes.

PROOF

Knead again for about 2 - 3 minutes. Shape into a round bowl, carefully put the dough to a bowl, cover with plastic foil or cloth and let the dough rest for 50 minutes at room temperature or until double the size.

SHAPING AND PROOFING

In a small bowl combine an egg and a pinch of sea salt for the egg wash. Gently put the dough back on the working surface and cut into 5 equal parts. For each bunny (use only 4 parts of dough), roll one piece of dough into a 3cm / 1inch thick rope. Coil the rope for the bunny body. Place it on a baking sheet covered with parchment paper. Using the scissors cut the upper part of the coil in half to get the ears (the whole photo process is in the stories archive). Form a tail from the leftover piece of dough. Pinch and seal pieces together. Repeat the process until you have four bunnies. Cover with a kitchen towel; let rise until doubled for about 50 minutes at room temperature. Preheat the oven to 210°C / 410°F.

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BAKE

Brush the easter bunny shaped rolls with the egg wash. Bake for 25 minutes at 200°C / 390°C. Remove from the oven and let them cool on a wire rack.