



How made? Czech buns

Maker: 3rd Czech group

Ingredients

A) Dough

1. Milk (500 millilitres)
2. 200g of sugar (caster sugar is optimal)
3. Lemon peel
4. 1kg of allpurpose flour
5. 250g of butter
6. Salt
7. 2 eggs
8. Yeast

B) Filling

- B1. jam or poppy or curd
(i've got plum jam)



You need some catrols and bowls
(And one father or mother-Haven't got?
Don't matter, do it yourself)

To begin we will do leaven

Take bowl and put in one cube of yeast, a little of tepid milk (30-50 ml) and crush this. We will make leaven.



When you have got the leaven, sprinkle it with flour and place on heating and cover with towel to rise the leaven.



And when leaven beckoning, we will do the dough

We dumped into another bowl 1kg of flour and 200g of sugar



Now we dump into the bowl teaspoon of salt and grated lemon peel. (With lemon peel the buns will taste great)



Now take milk and put into milk 2 eggs yolks
(you can put into milk whole egg too)

Now take whisk and we whisk the milk.



Now we've got leaven, so we put that into the bowl where we prepare dough.



Now we pour the milk with eggs into the bowl



Now we put into small pot 200g of butter (we can pot, with butter, 50g of lard for firmer buns) and melt it.



Meanwhile, when the butter is melting, we now whisk mixture to dough with electric beater.



Now we pour the melted butter into the bowl,
and whisk again.



Now, we must whisk so long, when the dough, don't glue to the sides of the bowl. (when dough glues on the sides, we pour the flour into the bowl and whisk)



When we've got the dough we cover with towel, and place on heating for 15-30 minutes.



Now we prepare some things:

For 1st: Butter to spawn

We melt remaining butter in the pot.



For 2nd: Baking

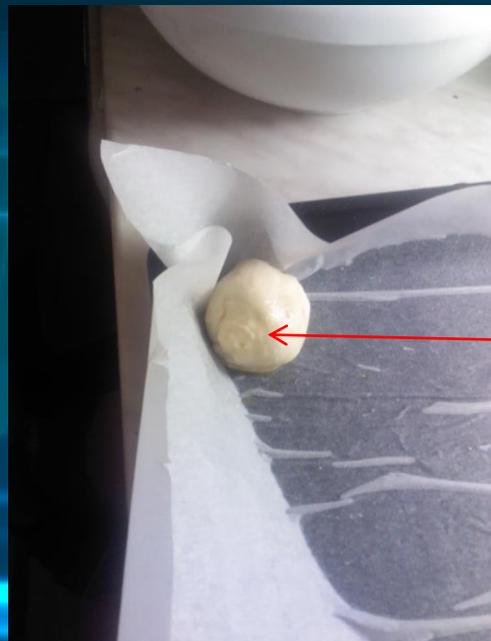
We bring a sheet and put on this baking paper.



When the dough rise up we make small bannocks, and put on bannock 1 spoon of jam.



Now we create small balls and put them on the baking paper. When we put on sheet, we spread side of ball with melted butter.



Melted butter

We create balls from all dough, and put into the oven on 180 °C for, more or less, 30 minutes.



After baking we can serve. You can sprinkle with sugar.



Thanks for whatching and bon
😊 appetit 😊