



## Ingredients 3 Portions 🖊 = Kotányi Produkte

250 g Flour

Yeast, dried

1 pkg.

1 tsp. Sugar

150 ml Water, warm

40 g Butter

100 g Baking soda

3 I Water

1 tsp.



## Spiced Lye Rolls

## Preparation

- Mix the flour with the yeast in a bowl. In a bowl dissolve the sugar and salt in warm water and mix with the flour. Now stir in the ground caraway and the butter and knead into a smooth dough.
- Shape small balls from the dough about the size of golf balls. Arrange them on a baking tray (leave plenty of room between the little balls) then allow to rest for around 15 minutes.
- While resting, mix the baking soda in with the water and bring to the boil.
- Drop the rolls in the liquid for around 20 seconds each. Then drain well. Place back on the baking tray and chill for 40 minutes.
- Heat the oven to 200°C (392°F) and bake the rolls for 25 minutes.
- Enjoy while still warm with fresh spread.