



# Spiced Lye Rolls

🕒 100–120 Min   

## Preparation

- 1 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.
- 2 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.
- 3 While resting, mix the baking soda in with the water and bring to the boil.
- 4 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.
- 5 Heat the oven to 200°C (392°F) and bake the rolls for 25 minutes.
- 6 Enjoy while still warm with fresh spread.

## Ingredients 3 Portions

♦ = Kotányi Produkte

250 g	Flour
1 pkg.	Yeast, dried
1 tsp.	Sugar
150 ml	Water, warm
40 g	Butter
100 g	Baking soda
3 l	Water
1 tsp.	♦ Caraway, Ground

