

Dutch raisin and currant rolls

(12-18 rolls)

500 g (bread)flour
1 tsp salt
3 tl droge gist
225 ml milk, luke warm
1 egg
40 g sugar
75 g soft butter
1/2 tsp grated orangepeel
1/2 tsp grated lemonpeel

filling
300 g dark raisins
100 g currants
50 g chopped dried apple pieces

1 medium egg, whisked (to glaze)

Mix the egg with the milk, yeast and 300 g flour. Add sugar, butter, grated zests and the rest of the flour, stir until all flour is moist. Cover and let stand for 30 minutes.

Knead the mixture to a souple dough (in machine or by hand). If you knead by hand you can knead in the filling immediately. If you knead with the machine, first make a souple dough, then work in the filling by hand, so the raisins/currants won't break up.

Place the dough in a greased bowl, cover and let stand in a warm spot for 45 minutes. Divide the dough in 12-18 equal pieces, shape into rolls and flatten them a bit. Place on a baking sheet covered with baking parchment, cover with greased plastic and let rise again for 1 - 1,5 hours.

In the meantime preheat the oven to 400°F/210°C.

Brush the rolls with the beaten egg and bake them for about 15 minutes (depending on the amount/size you made them) until light golden and done.
Let them cook on a wire rack.

(adapted from "Kleine broodjes van ver & dichtbij"- I. Berentschot)

Original post can be found on my blog "Notitie van Lien" ©2010.
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