

# OLIVE AND CHORIZO BUNS



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**Preparation :** 15 min + 2hr30 - **Resting :** - - **Cooking :** 30 min - **Equipment :** -

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**Ingredients :** 6

- bread dough
  - 2 egg yolks
  - 5 oz stoned olives
  - 5 oz chorizo
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1. Follow the basic bread recipe.
2. After the dough has risen for 2 hours, put the chorizo and olives in the Mini Bowl and pulse 3-4 times. Set aside.
3. Divide the dough into equal pieces. Spread them out flat and scatter with the chorizo and olives. Roll them up into bun shapes and brush with beaten egg yolk.
4. Bake in a preheated oven for 30 minutes at 410°F (gas mark 6-7). Eat as soon as they are cool.

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