

OLIVE AND CHORIZO BUNS



Preparation : 10 min - **Resting :** 1 hr 30 min - **Cooking :** 20 min - **Equipment :** -

Ingredients : 6 buns

- 250 g strong white bread flour - 150 ml water - 4 g fresh yeast - 4 g salt - 40 g pitted olives - 80 g chorizo sausage

1. Skin the chorizo and place it in the mini bowl. Process for 5 seconds, then add the olives and pulse 3-5 times. Set aside.
2. Stir the yeast into the water with a fork until it dissolves. Allow to rest for 1 minute.
3. Place the salt, flour and yeast liquid in the main bowl fitted with the dough blade.
4. Run your processor for 1 minute or until the dough forms a ball.
5. Add the olives and chorizo, pressing the pulse button a few times to incorporate them.
6. Take the dough out the bowl with floured hands, roll it into a ball and place it in a large mixing bowl. Cover with cling film or a damp cloth and leave to rise for 1 hour.
7. With floured hands, knock back* the dough by giving it a few gentle punches.
8. Turn the dough out onto a floured worktop and divide into 6 equal pieces (approx. 80 g each) with a sharp knife. Shape into small buns.
9. Arrange the buns on a baking tray lined with baking parchment. Cover with a damp cloth and prove* for 30 minutes.

10. 20 minutes before the end of the proving time, fill the dripping pan in the oven with water and preheat your oven to 240 °C (gas mark 9).

11. Cut a deep cross in the top of each bun with the wet blade of a sharp knife.

12. Lower the oven temperature to 200 °C (gas mark 6) and bake the buns for 20 minutes or until they are golden.

13. To check that the buns are done, turn them over and give them a sharp knock. They should sound hollow. Leave them to cool on a wire tray.

Chef's tip :

you can replace the olives and chorizo with figs and walnuts. Never allow yeast to come into direct contact with salt.

Mini Plus ■

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■

Pâtissier Multifunction ■