

Ham Rolls with Styrian Pumpkin Seed Oil Pesto



Starter

Kind of recipe



50 Minutes

Preparation

70-95 Minutes



middle

Severity



Ingredients for 6-8 people

500 g all-purpose flour ¼ l milk 30 g fresh yeast (or 1 package dry yeast) 80 g sugar 1 tsp salt 80 g butter Styrian Pumpkin Seed Oil P.G.I Pesto finely diced ham

Preparation

All ingredients should have room temperature. Sift the flour into a warm bowl and add salt and blend. (When using dry yeast blend it into the flour as well.) Melt butter in lukewarm milk, dissolve the sugar in it and add fresh yeast. Attention: the milk should not be too hot! Stir in the flour, knead until it is a soft dough that peels away from the bowl. Knead for about 10 minutes until bubbles show in the dough. Cover the dough with cling film and let it double its size. Roll out dough on a floured surface, spread with the pesto, add the diced ham, roll up and cut into 1,5 cm thick slices. Put on a baking tray, let rise again for some time, brush with egg and bake golden brown in a preheated oven at 180°C with the oven fan turned on. Tip: You can also use half all-purpose flour half wholemeal flour, but then you need more milk.

Recipe from Gemeinschaft Steirisches Kürbiskernöl g.g.A. / Foto: Stefan Kristoferitsch