



# Danube Buns

NIBBLEDISH CONTRIBUTOR

## Ingredients

### Dough:

500 gr. whole wheat flour  
100gr. butter, melted  
3 eggs + 1 egg yolk  
25gr fresh yeast  
2 tsp salt  
2 tbsp white sugar  
50 ml. milk, lukewarm  
1 cup warm water

### filling:

200gr. ricotta  
100 gr. cooked ham, finely chopped  
3 tbsp Parmesan cheese, finely shredded  
ground black and white pepper

## Instructions

Dissolve the yeast into 1 cup warm water and the milk.

In a small bowl pour 100 gr. from the flour, add the dissolved yeast, stir, cover and set aside until double in size.

Pour the remaining flour into a large mixing bowl, make a well in the center and add the eggs, the egg yolk, the melted butter, the salt, the sugar and the doubled yeast mixture. Stir with a wooden spoon until reach a very sticky dough. It's not well workable for hands. Cover and let rise in a warm place about 1 hour and 30 minutes.

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In a deep dish whisk together the ricotta and the Parmesan cheese, add a dust of black and white pepper, whisk. Add the cooked ham.

When the dough is ready take a little pieces with well floured hands, make a ball with a mandarin size, then flat it onto your hand. Place 1 tsp of the filling in the center and close again into a ball. Place it into a well greased and floured big round baking pan. Repeat until all dough is finished. Arrange the balls into the baking pan about 1/2 inch apart one of other. Cover and let rise again in a warm place about 1 hour and 30 minutes, or until there is no more an empty space between the balls.

Preheat the oven to 200°C.

Brush the buns with an egg yolk beaten with a little milk. Bake about 20 minutes. Cool on a wire rack before serving.