Cottage cheese & mango buns

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 20 grams of yeast
- 60 grams of sugar
- 350 grams of wheat flour
- 200 ml of milk
- 2 yolks
- 80 grams of butter
- 1 table spoon of vanilla sugar
- lemon zest, grated out of 1 lemon

Filling:

- 1 mango, peeled, cubed
- 150 grams of cottage cheese, mashed

Instructions

1. Mix 1/2 cup of milk, yeast, 1 tea spoon of sugar and 1 table spoon of flour. Place in warm place and wait till the mixture doubles.
2. Melt butter.
3. Mix yolks with melted butter and milk, add flour, sugar, vanilla sugar and zest.
4. Add yeast mixture, knead dough.
5. Let it rest about 1 hour. It should rise.
6. Meantime, mix cottage cheese and mango in food processor.
7. Form dough into long roll, cut slices, flatten each slice, place spoon of cottage cheese and close the bun.

8. Place buns on baking tray and smear with whipped egg whites.
9. Bake in preheated oven, in 200 C degrees, about 20 min till golden brown.