



Ginger pear roll

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 250 grams of wheat flour
- 100 grams of whole wheat flour
- pinch of salt
- 10 grams of yeast
- 50 grams of sugar
- 3 tablespoons of olive oil
- 100 ml of warm milk
- 1 egg

Filling:

- 3 pears, peeled and cubed
- 50 grams of sugar
- 3 tablespoons of candid ginger
- 70 grams of dried cranberry
- 50 grams of almond flakes

Instructions

1. Mix milk with 1 tablespoon of sugar, 1 tablespoon of flour and yeast. Keep in warm till mixture doubles.
 2. Sift flours, add egg, oil and yeast mixture. Knead the dough. Let it rest and doubles in warm place.
 3. Mix pears with sugar and simmer 5 minutes. Then cool down.
 4. Dust working space with flour, roll out the dough into rectangular 30cm x 40 cm.
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5. Sprinkle with pears, ginger, cranberries and almonds. Roll up and seal the ends. Cut in two lengthwise and plait.
 6. Transfer carefully to the round baking tray, coil and join ends of plait in the middle.
 7. Bake in 190 C degrees, in preheated oven, for about 30-40 minutes till golden brown.