



Snail like buns with red pesto

NIBBLEDISH CONTRIBUTOR

Ingredients

- 100 grams of wheat flour
- 100 grams of rye flour
- 6 tablespoons of warm water
- 1 teaspoon of yeast
- 1 teaspoon of sugar
- 1 tablespoon of flour
- 1 tablespoon of olive oil
- pinch of salt
- 2 tablespoons of red pesto
- 1/2 tablespoon of dried oregano

Instructions

1. Dissolve yeast in warm water with teaspoon of sugar and 1 tablespoon of flour. Keep in warm place till it doubles in size.
 2. Sift flour, add salt, oil and yeast mixture. Knead dough.
 3. Let it rest in warm place about 1 hour.
 4. Roll out and smear with pesto, sprinkle with oregano. Roll up, and cut into sections.
 5. Place snail buns in baking tray, let them rest and rise about 20 minutes, smear with egg.
 6. Bake in preheated oven in 180 C degrees about 20 minutes.
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