

Sweet Rolls

CUISIMAGES

Ref :
5303

Type :
Cake

Preparation :
15 min
Rest :

Cooking :
20 min
At 210°C

Cost :


Difficulty :


Origin :




Makes 15

- 120 ml of water
- 30 g butter
- 75 g flour
- 2 eggs
- 2 pinches of salt
- 5 sugar cubes



Preheat the oven for 15 min at 210°C.

Break sugar into small pieces using a knife.

Mix water and butter in a pan. Bring to a boil.



Remove from fire and add flour and salt. Mix vigorously using a wooden spatula. The paste must fall apart and form a ball.

Let the paste cool a little while continuing to mix, then add the eggs one by one.



Continue to mix vigorously to ensure the consistency of the paste.

Line a cookie sheet with greaseproof paper.

Make small balls of paste (about 1 teaspoon each)



Sprinkle the small pieces of sugar on the rolls.

Place on the middle rack and bake at 210°C for 20 min or until golden brown.



Recommandation

If the mixture water / butter / flour does not fall apart spontaneously off the pan, continue cooking it over a low heat to dry the paste until it is detached from the pan.

Variante Wine