



HAM AND CHEESE CRUFFINS

⏱ 30 min. ⌚ 3 hrs. 🍴 easy 🍴 12 pieces

INGREDIENTS

Pastry

120 g water
1½ tsp dried instant yeast
30 g sugar
280 g baker's flour, plus extra to dust
50 g unsalted butter
¼ tsp sea salt

Assembly

250 g unsalted butter, cut into pieces
50 g plain flour, plus extra to dust
150 g cheddar cheese, cut into pieces (3 cm)
120 g ham of choice, cut into pieces

USEFUL ITEMS

silicone bread mat, tea towel, baking paper, rolling pin, 12-hole muffin tray

THERMOMIX PARTS

measuring cup, spatula

KITCHEN EQUIPMENT

refrigerator, oven

Preparation

Pastry

1. Place water, yeast and sugar into mixing bowl, then heat **2 min/37°C/speed 2**.

2. Add flour, butter and salt, then knead **Dough** ⏱ /5 min. Place dough on a lightly floured silicone bread mat or work surface and form into a ball. Cover and set aside for 30 minutes. Clean and dry mixing bowl. Continue with the recipe.

Assembly

3. Place butter and flour into mixing bowl, then mix **5 sec/speed 3** or until combined. Place butter mixture between 2 sheets of baking paper and press out into a smooth rectangle (approx. 15 x 20 cm). Place in the fridge to chill and firm up (approx. 15 minutes). Clean and dry mixing bowl.

4. Place pastry on a lightly floured silicone bread mat or work surface and roll out into a rectangle (approx. 30 x 40 cm). Remove baking paper from butter and place on one half of the pastry. Fold over other half of pastry to cover butter, then seal the edges.

5. Roll out pastry into a rectangle 3 times as long as it is wide (approx. 20 x 60 cm). Fold into thirds and give folded dough a quarter turn to the left. Repeat rolling and folding process twice, then return pastry to the fridge for 20 minutes (see Tips).

6. Set aside a 12-hole muffin tray.

7. Place cheese into mixing bowl and chop **5 sec/speed 7**. Add ham and mix with spatula to combine. Set aside.

8. On a lightly floured silicone bread mat or work surface, roll pastry out into a square (36 x 36 cm). Sprinkle pastry with cheese and ham mixture, pressing down gently. Carefully cut into 12 strips (3 cm wide), then cut each strip into 3

pieces (12 cm long). Take 3 pieces and overlap each (by approx. 9 cm) to form a long strip then roll up tucking loose end under the scroll. Place in muffin tray. Cover and set aside in a warm place to prove until doubled in size (approx. 45 minutes).

9. Preheat oven to 200°C. Bake cruffins for 15-18 minutes (200°C) until puffed and golden brown. Set aside to cool in tray for 10 minutes. Serve warm (see Tips).

TIP

- Keep dough cold at all times, refrigerate between rolling if necessary.
- Cruffins are best served warm or on the day of baking. Store in an airtight container for up to 2 days and warm to serve.

VARIATION

- **Sweet Cruffins:** omit ham and cheese in step 7, then once baked sprinkle with cinnamon sugar.