



DRY BUNDT CAKE WITH FRENCH KABANOS SAUSAGES

INGREDIENTS:

Dough:

250 g wheat flour
20 g yeast
1/4 teaspoon salt
1/2 tablespoon sugar
40 g butter
15 g olive oil
75 ml milk
1 egg
1 yolk

Stuffing:

1 large onion
oil
1 packaging Sokolów French kabanos sausages
bunch spring onions
butter to grease the tin
100 g grated Parmesan cheese

PREPARATION:

1. Pour the milk over the yeast, sugar and a tablespoon of flour, heating to about 37°C. Set aside for a couple of minutes. Add all the remaining ingredients, with salt at the very end. Mix and knead the dough. Set aside to rise.
2. Finely chop the onion and fry in hot oil. Add the finely chopped kabanos sausages. Fry everything. Remove the filling from the heat and set aside to cool. Add chopped spring onions and grated Parmesan cheese to the stuffing. Combine the whole with the risen dough and mix.
3. Grease a Bundt pan with butter. Transfer the prepared dough into the pan. Set aside to rise.
4. Once risen, bake for 40 minutes at 180°C with the fan on.