



## CHEESE AND BACON SCROLLS

TM

5



Total: 32min  
Preparation: 2min



12 portion(s)



easy

### Ingredients

#### Cheese and Bacon Scrolls

250 grams short cut bacon or ham  
600 grams bakers flour  
320 grams Luke Warm Water  
30 grams olive oil  
2 teaspoons Yeast  
pinch salt  
shredded cheese

### Preparation

Add bacon to bowl and chop **3 seconds/speed 5**. Remove from bowl and set aside.

Add flour, water, salt, yeast and olive oil. Mix **5 seconds/speed 5** and then knead for **1 minute 30 seconds/** **"Dough mode"**

Roll dough into large rectangle.

Sprinkle reserved bacon and cheese over dough (saving some cheese for the top).

Roll dough into long log and cut into 3 cm pieces.

Place scrolls onto baking tray and top with cheese.

Bake in moderate oven until golden brown.



#### Caution:

Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities.

**Risk of scalding by spraying of hot liquids:** Do not exceed the maximum filling quantity and observe the filling level markings of the mixing bowl!

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Please observe the safety instructions in the Thermomix ® instruction manual at all times.

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