

## PANFORTE MARABISSI SWEET BUNS

### INGREDIENTS FOR 4 PEOPLE

500g of pastry flour,  
150g of Panforte Marabissi  
2 eggs,  
50g of butter,  
50g of water,  
100g of milk,  
15g of brewer's yeast,  
30g of sugar,  
5g of salt

### PREPARATION

Knead all the ingredients except the Panforte until you get a firm dough, then slowly incorporate the Panforte cut in to small cubes. Let the dough rise for about 1 hour. Form small spheres and let rise again. Bake in a pre-heated oven for 10 minutes at 200°C.

