Lusserkatter (Saffron Buns)

Ingredients

150g butter

500 ml milk

1 sachet dry yeast

150g sugar

2 tsp ground cardamon

1g saffron

½ tsp salt

850g plain flour

Raisins/sultanas

Method

1. Preheat the oven to 210ºC.
2. Melt the butter and add lukewarm milk. The mixture should be about body temperature.
3. Take a small part of the liquid mixture and dissolve the yeast. Mix it all back together.
4. Crush saffron with 1 teaspoon of sugar using a pestle and mortar. Add to flour, cardamom, sugar and salt.
5. Add the liquid mixture and mix well.
6. Knead well – about 10 minutes by hand, slightly less if using a machine.
7. Leave to prove until size has doubled.
8. Roll out buns and shape them into an S shape. Put a raisin in the middle of each swirl.
9. Leave to prove once more for about an hour.
10. Bake in preheated oven for 10 – 12 minutes until golden.

Yield – approximately 64 buns