

heute gibt es...

## Pizza Pull Apart Muffins



### **Ingredients: (für 12 Muffins)**

#### **For the dough:**

- 90ml milk
- 200ml water
- 1 packet (7g) dry yeast
- 50g weiche Butter
- 1 tsp sugar
- 550g Mehl
- 2 tsp. Salz

#### **For the filling:**

- 75g Parmesan
- 50g goat cheese
- 100g pickled in oil, dried tomatoes
- 70g black, pitted olives
- 40g fresh herbs (basil, oregano, parsley)
- 3 cloves of garlic

### **Preparation:**

1. The milk with the water just warm in a pot so that the liquid is lukewarm.
2. Dry yeast, sugar and butter and stir it.
3. Mix flour and salt, add the yeast mixture and knead to a smooth dough. This then covered for about 1 hour in a warm place let it rest until it reaches about twice the size.
4. chop Meanwhile, herbs, grate the cheese, cut the tomatoes and olives small and put everything aside.
5. Roll out the dough on a lightly floured surface to a rectangle. The dough should be about 0.5 cm thick here.
6. Now distribute cheese, tomato, olives and herbs on it. The peeled cloves of garlic presses and also to give.
7. Using a knife, cut the dough into about 5 x 8cm rectangles, always stacked 4-5 rectangles together and squeeze gently with your palm.  
Pays attention to the fact that the last piece of dough with the filling does not show up.
8. Then the muffin tin grease and set a respective stack vertically in a trough. The muffins covered again let rise for 30 minutes.  
Meanwhile, the oven to 180 ° C (circulation) Preheat.
9. Bake in hot oven about 25 minutes, then remove from the mold, allow to cool briefly and enjoy.