

Bread Rolls

Ingredients

235ml hot tap water
75ml oil
30g sugar
2 tbsp yeast
¼ tsp salt
2 eggs
375g plain flour
30ml milk
1 tbsp melted butter

Equipment

Scales
Measuring jug
Sieve
Baking Tray
Mixing bowl
Measuring jug
Fork
Knife
Baking Parchment
Pastry brush
Oven Gloves



Preheat the oven 200°C or Gas Mark 6



Combine water, oil, sugar and yeast. Let it sit until yeast is bubbling. Stir in egg and salt.



Make a well in the flour, add the yeast mixture, stir with a knife until you have a soft dough, If it's a bit wet add extra flour.



Knead by hand for 10 minutes. Divide into 18 even pieces (approx. 55g) form into balls.



Place on a greased baking tray, cover with parchment and a kitchen towel. Leave to rise in a warm place for 10 minutes..



Lightly brush with milk and bake for 10-11 minutes. Bread should be evenly brown all over.



As soon as they are out of the oven brush lightly with melted butter. Allow to cool.

Bread Rolls: Store in a refrigerator and consume within 48 hours or freeze.

Allergens: Flour **Gluten**, **Oil** Check which type is used.