## Ingredients

235ml hot tap water 75ml oil 30g sugar 2 tbsp yeast ¼ tsp salt

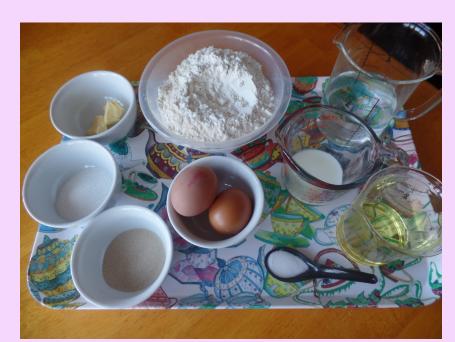
2 eggs

375g plain flour

30ml milk

1 tbsp melted butter

## Bread Rolls Equipment





**S**cales

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..

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Lightly brush with milk and make 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.