

Bread Rolls

Makes 6

Hands-on Time 30 minutes

Proving Time +2 hours

Baking Time 25 minutes

Ingredients

450g Strong white bread flour (plus extra for dusting)

2 1/2 tsp Fast-action yeast

1 tbsp Caster sugar

1 tsp Fine sea salt

40g Unsalted butter (softened)

210ml Water

100ml Full-fat milk

Oil for greasing (Flavourless e.g. sunflower or vegetable)

Equipment

Large bowl or free-standing mixer with a dough hook

Tea towel

Baking parchment

Small roasting pan

Sharp knife

Wire rack

Add the flour to a large bowl.

Add the yeast to one side and the sugar, salt, and softened butter to the other.

Add the water and milk and combine using one hand.

Once you have made a dough tip it out onto a lightly floured surface and knead for 10 minutes until it's soft and smooth.

Clean the bowl and lightly grease with oil.

Add the dough to the bowl, cover with a tea towel, and leave to prove for a couple of hours until doubled in size.

Scrunch the parchment up into a ball, flatten out and pop into the pan (it's the easiest way to line a tin without faffing with folds).

Preheat the oven to 210°C/190°C(Fan)/410°F/Gas mark 7.

Remove the tea towel and knock the air out of the dough.

Tip out onto a clean surface. Using a knife divide into 6 pieces.

Take one piece of dough, place it in front of you. Cup your hands either side of the dough. Move one hand away from you and bring the other towards you so you tuck and rotate the dough as you do this.

Put your hands back into the starting position and repeat this step until you have a smooth ball in front of you with no joints on the top.

IF you find this tricky, you could dust your hands with flour and roll into a ball instead.

Place the ball onto the lined pan and related with the other 5 pieces, ensuring they are evenly spaced apart.

Cover the pan with the tea bowl for an hour until they have doubled in sized. They should now be touching.

Remove the tea towel when the rolls have proved.

Dust the top of the rolls with flour.

Pop the pan into the oven onto a middle shelf for 25 minutes.

When the rolls have baked remove the pan from the oven and leave to sit in the tin for 15 minutes.

Carefully tip the rolls out of the pan and leave to cool on a wire rack.

Enjoy!