

Recipe for adapted white bread rolls

Half of your rolls must be savoury and half must be sweet

Ingredients

- 300g Strong White Flour
- 25g Fat
- Packet of Dried Yeast
- 5ml Spoon of Sugar
- 5ml Spoon of Salt
- 250ml Warm water, or milk and water

Additions - not much; just enough for three flavoured rolls

Savoury ideas - Onion, Garlic, Chilli, Nuts, Seeds, Cheese, Herbs, Spices,

Sweet ideas - Chocolate, Dried Fruit, Candied peel, Lemon/orange zest, Spices.

Process

1. Turn on oven to 230°C
2. Grease the baking tray
3. Sift the flour and salt into a large mixing bowl
4. Rub in the fat
5. Sprinkle the yeast and sugar onto the mixture, mix in with a fork
6. Slowly add the liquid to the mixture and combine to form a dough. The dough should leave the sides of the bowl clean
7. Knead well on a floured surface for 5 minutes
8. Split into two and add your savoury/sweet additions. Make sure they are well mixed in.
9. Shape into rolls
10. Cover with greased cling film and allow to rise until double in size
11. Bake for around 15-20 minutes, until pale brown and rolls sound hollow when tapped on base
12. Cool on a wire rack.