



## Bread Rolls

**Season:** Any

**Serves:** 18 rolls

**Difficulty:** Medium

**Source:** adapted lighthouse bread and pizza flour packet

**Dietary considerations:** contains wheat.

<b>Equipment:</b>	<b>Ingredients:</b>
Large mixing bowl Wooden spoon Measuring spoon Measuring jug Baking tray	<ul style="list-style-type: none"><li>• 7 cups bread flour</li><li>• 2 sachets dried yeast (14g)</li><li>• 1 tbs sugar</li><li>• 1 tbs salt</li><li>• 660ml lukewarm water</li></ul>

### What to do:

1. Preheat oven to 220.
2. Turn premade dough out onto a lightly floured surface and knead lightly for 2-3 minutes or until smooth and elastic.
3. Divide dough into 18 balls, shape dough into bread rolls by either leaving round or rolling into a sausage and tie in a knot or divide into 3 and make a plait.
4. Place on a greased tray and leave in a warm place for up to prove for a little longer (ideally 30 minutes but try for about 10 minutes)
5. Brush rolls lightly with water and sprinkle with sesame seeds.
6. Bake for 20 minutes or until golden brown on top and the roll sounds hollow when tapped on the base.
7. Now you will make the dough for the next class. Combine flour, yeast, salt and sugar in a large mixing bowl and mix well.
8. Make a well in the centre of the flour mix and add the water.
9. Mix with a wooden spoon until combined, then use your hands to bring together to form a dough.
10. Turn dough onto a floured surface and knead for 8-10 minutes or until dough is smooth and elastic.
11. Shape dough into a ball and place into a clean, greased bowl. Cover with cling wrap and leave in a warm place for 45-60 minutes or until doubled in size.