

# Bread Rolls

## Ingredients

750g Strong flour

23g yeast

450mls water 37°C

15g Salt

7g sugar

15g Milk powder

37g sunflower oil

Egg wash



## Method

1. Sieve flour onto paper.
2. Dissolve the yeast in half the water.
3. Dissolve the salt, sugar and milk powder in the other half.
4. Add both the liquids and the oil to the flour at once knead by hand for 10 minutes.
5. Cover with Clingfilm and leave to prove for an hour, or until double in size.
6. Knock back the dough and divided into portions and shape.
7. Prove until doubled in size.
8. Carefully Eggwash.
9. Bake at 180°C
10. Allow to cool on a wired rack.

## Allergen Advice

Contains Gluten wheat, Milk, Egg

