

Crusty White Bread Rolls

Prep Time
2-4 hours

Cook Time
20 minutes

Serves
12

INGREDIENTS

- 500g Strong White Flour, plus extra for dusting
- 7g sachet dried Yeast
- 300ml Warm Water
- 1 ½ tsp Salt
- 1 ½ tsp Sugar
- 1 tbsp Softened Butter
- 1 tsp oil or grease



STEP 1

Mix the flour, yeast, sugar and salt in a big bowl. Using your fingertips rub in the butter until fine breadcrumbs are left. Make a well in the middle of the mixture and pour in warm water. Stir mixture with your hands to make a firm dough ball.

STEP 2

Tip the dough on to a lightly flour dusted surface and knead for 10 minutes.

STEP 3

Lightly grease the mixing bowl with the oil. Place the dough back in the mixing bowl and cover with a clean tea towel or cling film. Leave to rise on a sunny windowsill until doubled in size. Approximately 1 to 2 hours.

STEP 4

Knock back the dough by gently kneading just 5 to 6 times to get the air out. Cut/Divide the dough into 12 evenly sized pieces (use a weighing scale if you like). Roll each piece into a ball. Place them on two flour-dusted baking sheets leaving room between them as they will need to prove again. Cover the rolls with a clean tea towel or cling film until doubled in size. Approximately 30 minutes to 1 hour. While these are proving preheat the oven to 220°C (fan 200°C, gas mark 7).

STEP 5

Place rolls onto two trays and dust each roll with a bit of flour. (If you like, you can glaze the rolls with milk or beaten egg and top with seeds.) Bake rolls for 20 minutes, until lightly brown on top and hollow sounding when tapped on the base. Leave to cool on a wire rack. Then enjoy!

FLAVOURED ROLL OPTIONS

Mix in these ingredients when you add the flour.

Rosemary Rolls: Add 2 tablespoons of fresh or dried chopped rosemary.

Cheddar Rolls: Add 1 cup of shredded cheddar cheese.

Other cheese varieties work but avoid super soft cheeses.

Garlic & Herb Rolls: Add 2 teaspoons each: dried rosemary, dried rosemary & dried parsley along with 1 teaspoon of garlic powder.