

Bread Rolls



SERVES



PREP TIME



PROVING



COOK TIME



MEDIUM



DOUGH HOOK



WHISK

INGREDIENTS:

- 250ml milk
- 30g butter, melted
- 1 egg
- 400g plain flour
- 7g easy action dried yeast
- 60g caster sugar
- A pinch of salt
- 1 egg beaten

METHOD:

- Heat the oven to 190°C.
- Add the milk, butter and egg to the bowl and attach the whisk. Whisk together on a low speed
- Remove the whisk and attach the dough hook and add the flour, yeast, sugar and salt. Knead on a medium speed for 6 to 8 minutes
- Cover the bowl with a cloth and leave to rise in a warm place for an hour, or until doubled in size
- Remove the dough from the bowl and form into 12 buns, place on a baking tray and leave to rise for another 20 minutes
- Brush with some beaten egg and bake in the oven for about 20 minutes, or until golden and springy. Leave to cool