

# Bread Rolls

**Makes 6**

**Hands-on Time 30 minutes**

**Proving Time +2 hours**

**Baking Time 25 minutes**

## Ingredients

- 450g strong white bread flour (plus extra for dusting)
- 2½ tsp fast-action yeast
- 1 tbsp caster sugar
- 1 tsp fine sea salt
- 40g unsalted butter (softened)
- 210ml water
- 100ml full-fat milk
- Oil for greasing (flavourless, e.g., sunflower or vegetable)

## Equipment

- Large bowl or free-standing mixer with a dough hook
- Tea towel
- Baking parchment
- Small roasting pan
- Sharp knife
- Wire rack

## Method

### 1. Make the Dough

- In a large bowl, combine the flour, yeast, sugar, salt, and softened butter.
- Add the water and milk. Mix with one hand until a dough forms.
- Turn the dough out onto a lightly floured surface and knead for 10 minutes until soft and smooth.

### 2. First Proof

- Lightly grease the bowl with oil. Place the dough in the bowl, cover with a tea towel, and let it prove for 2 hours or until doubled in size.

### 3. Prepare the Pan

- Scrunch up a sheet of baking parchment, then flatten it out and use it to line the roasting pan.

### 4. Shape the Rolls

- Preheat the oven to 210°C/190°C (fan)/410°F/Gas Mark 7.
- Knock the air out of the dough and divide it into 6 equal pieces using a knife.
- Shape each piece into a smooth ball by cupping your hands around the dough and rotating it to tuck the edges underneath. Alternatively, dust your hands with flour and roll into balls.
- Place the balls onto the lined pan, evenly spaced apart.

### **5. Second Proof**

- Cover the pan with a tea towel and let the rolls prove for 1 hour or until doubled in size and touching each other.

### **6. Bake the Rolls**

- Dust the tops of the rolls with flour.
- Bake on the middle shelf for 25 minutes until golden.

### **7. Cool and Serve**

- Let the rolls cool in the pan for 15 minutes, then transfer to a wire rack to cool completely.

Enjoy!