

Bread Rolls

Ingredients

250g strong plain flour
15g hard butter
1 x 7g packet of yeast
½ tsp salt

Notes

- **Don't forget your apron!**
- **Please remember a container to take your rolls home in.**
- **Check allergies of consumer before serving.**



Method

1. Add the flour and butter to a large bowl and rub together to form breadcrumbs. Add the yeast and salt.
2. Slowly add warm water. Using a round blade knife, form a dough.
3. Bring together the dough with your hands into a ball
5. Knead the dough on a lightly floured desk for 5 minutes
6. Divide the dough into 5-6 equal pieces.
7. Use the instruction sheets to shape the rolls. Place these on a lined baking tray.
8. Glaze with beaten egg. Place rolls in the cold oven.
8. Once ALL the rolls are in the oven, set to 210°C and bake for 20-25 minutes.

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