



BREAD ROLLS

INGREDIENTS

500	Gms	Bread roll mix (flour, yeast, sugar)
10	Gms	Salt (you will need to supply)
300	Mls	Warm water (body temperature)

ALLERGENS

Contains Gluten

METHOD

1. Put the mix into a bowl, add your salt and mix thoroughly.
2. Gradually mix the water into the flour a bit at a time with your hands. You may not need all the flour so start with about **250ml** then assess from there.
3. Once all combined move from the bowl onto a floured work surface. With flour on your hands pull, stretch and knead the bread for about **15 minutes** or until it starts to feel quite stretchy and smooth.
4. Place the dough in a bowl, cover with a cloth and leave somewhere warm to double in size.
5. Once it has risen, on a floured work surface knock it back down and divide into **8** equal sized balls of dough.
6. Roll into even shapes and place on a baking tray. Lightly cover with a cloth or cling film until doubled in size again. Turn oven on to **200°c/gas mark 7**.
7. Once the dough has risen bake for approx. **8-10 minutes** until cooked through. Leave to cool and eat!

