

Super Bread rolls for dinner

Ingredients

300g bread flour
1 level teaspoon salt
1 sachet fast action dried yeast
1 egg
25 g butter
Milk to mix

Add salt to flour and dried yeast - on opposite sides of the bowl. Mix.

Rub in the butter.

Weigh / measure in a jug the weight in grams /volume in ml of the egg.

Subtract the figure from 180, and warm that amount of milk.

Make a well in the flour and add the egg.

Add the warm (but NOT hot) milk and mix to a smooth dough, adding small amounts of liquid if too dry, or small amounts of flour if too wet.

Knead for 10 minutes

FAST TRACK

Leave to rest for a couple of minutes, then divide into 10 - 12 same size rolls.

Let rise for 45- 60 minutes

Brush tops with milk and scatter sesame seeds, poppy seeds if liked

Bake at 200C for 12-15 minutes or until nicely browned

SLOW METHOD

Leave to rise for 45 minutes

Knock back and form into rolls

Let them rise for another 45 minutes

Brush tops with milk and scatter sesame seeds, poppy seeds if liked

Bake at 200C for 12-15 minutes or until nicely browned