

Basic Ingredients HomeBread

Bread Rolls



❑ Place 1.5 teaspoons of Yeast, 500g Crusty, Soft or any other mix, and water [see note] into your bread machine and set to the dough setting. The machine will beep when the dough is complete.

❑ Remove the dough from the bread pan and knead until original size (1 min.)

❑ Divide the dough into equal portions (100g makes a hamburger size bun), and shape into the desired roll or bun shape (This requires some practice!)

❑ Place the buns approx. 5cm apart on a greased tray (30x20cm tray)

❑ Cover the buns with a damp tea towel or greased plastic food wrap.

❑ Place the baking tray in a warm position in the kitchen (ie. On top of the oven) and allow the buns or rolls to double in size (approx. 1 hour)

❑ Preheat the oven (see temperatures below)

❑ Finishing tips:

Water	Crisp Crust , good for seed toppings
Milk	Soft brown crust
Milk/sugar	Soft dark brown crust
Eggwash	1 egg/ 1 tbs water/milk Soft golden
Egg white	Shiny crisp crust

Sprinkle seeds, grains, cheese & ham, or dried herbs

Bake in preheated oven for : Electric Oven 25 mins at 200-220C.

Fan Forced Oven 25 mins. At 180-200C; Gas Oven 25 mins. At 180-200C

❑ Allow to cool in a draft for a crusty crust or wrap in a tea towel for a soft crust.



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