

HERB BREAD ROLLS - try this quick, easy recipe for class 86

500g strong white flour, plus a little extra for rolling out

2 tsp salt, plus ½ tsp for the glaze

14g quick/ fast action dried yeast

2 tsp sugar

1-2 tbsp finely chopped herbs (your choice)

1. Grease a large baking sheet with oil or line with a silicone sheet or baking parchment.
2. Sift the flour and salt into a large bowl. Mix in the yeast and the sugar.
3. Make a well in the centre and gradually add 325ml warm water, and the herbs. Mix to form a soft dough. Sprinkle a little flour on to the work surface and tip the dough out onto it.
4. Knead the dough by pushing, pulling, folding to stretch it out for about 10 mins until the dough is soft and smooth (or knead the dough using the dough hook on free standing electric mixer).
5. Divide the mixture into 8 equal pieces, then roll each piece into a nice ball shape. Place them, well apart, onto the baking sheet. Cover with a damp tea towel and leave to prove for 45-60 mins in a warm place until they have approximately doubled in size.
6. Meanwhile preheat the oven to 220°C/ fan 200°C/gas mark 7. Mix ½ tsp salt with 50ml water, and set aside.
7. When ready to cook brush the rolls with salted water.
8. Bake for 17-20 mins till lightly golden. Cool on baking rack.