

SCOTTISH MORNING ROLLS



12 SERVINGS



PREP TIME:
20 MIN



COOK TIME:
15 MIN

INGREDIENTS

500g Strong Flour
50g Unsalted Butter (Melted)
1 tsp Caster Sugar
1 tsp Salt
7g Active Dried Yeast
300ml Whole Milk (Warm)
50ml Water (Warm)

DIRECTIONS

- In a small bowl, dissolve the sugar and yeast in the warm water. Let it sit for 5-10 minutes until frothy. In a large mixing bowl, combine the bread flour and salt. Make a well in the centre and pour in the melted butter, followed by the yeast mixture and the lukewarm milk. Stir the mixture together until it forms a sticky dough.
- Turn the dough out onto a floured surface and knead for 8-10 minutes, or until the dough is smooth and elastic. Place the dough back into the bowl, cover with a clean tea towel, and leave it to rise in a warm place for about 1 hour, or until doubled in size.
- Preheat your oven to 220°C (fan). Once the dough has risen, punch it down to release the air. Divide it into 10-12 equal pieces and shape each into a ball. Place the shaped rolls onto a baking tray lined with baking paper, ensuring they are close together. Lightly dust with flour and cover with a tea towel. Leave to rise for another 30 minutes.
- Bake the rolls in the preheated oven for 12-15 minutes, or until golden brown and sounding hollow when tapped on the bottom. Allow the rolls to cool slightly before serving warm with butter or your favourite toppings.

