

SOFT & FLUFFY BREAD ROLLS



12 SERVINGS



PREP TIME:
20 MIN



COOK TIME:
20 MIN

INGREDIENTS

500g String Bread Flour
1 tsp Salt
7g Dried Yeast (1 Packet)
2 tbsp Castor Sugar
300ml Milk (Warm)
50g Unsalted Butter
(Softened)
1 Large Egg (for the dough)
1 large Egg and 1 tbsp Milk
(For the Egg Wash)

DIRECTIONS

- Preheat your oven to 190°C (fan) if baking immediately. Prepare a large baking tray lined with parchment paper.
- In a large bowl, mix the flour, salt, sugar, and yeast, add the warm milk, softened butter, and beaten egg. Mix until the dough comes together.
- Knead the dough on a floured surface for 8–10 minutes until smooth and elastic. Alternatively, use a stand mixer with a dough hook for 5–6 minutes.
- Place the dough in a lightly oiled bowl, cover with a tea towel, and let it rise in a warm place for 1–1.5 hours, or until doubled in size.
- Punch down the dough to release air and divide it into 12 equal portions. Shape each piece into a ball and place them on the prepared baking tray, leaving a little space between each roll.
- Cover the rolls with a tea towel and let them rise again for 30–40 minutes until puffy. Brush the tops of the rolls with the egg wash to give them a golden finish.
- Bake for 15–20 minutes until golden brown and cooked through. They should sound hollow when tapped on the bottom.

