Soft Bread Rolls

Ingredients

25g margarine

500g strong bread flour

1 teaspoon dried yeast

1 teaspoon sugar

1 tablespoon salt

300ml milk

Utensils

Bowl

Sieve

Scales

Measuring spoons

Jug

Cling film

Oil

Extra flour for kneading

Method

Oven Temperature 400F/200C GM6

Put the bowl on the scales and weigh the margarine. Place the sieve on the bowl and zero the scales and then weigh the flour. Take the bowl off the scales and rub the butter into the flour. *(Shower with the flour.)*

Make a well in the centre and add the sugar and salt. Add the yeast on top.

Warm the milk slightly and then pour onto the yeast and into the well.

Mix together to form a dough.

Cover with cling film that has been lightly oiled, putting the oiled side over the bowl. Leave to rise until it has doubled in size.

Flour your hands and pull the dough from the bowl. Knead using your palms for roughly 10 minutes.

Divide the dough into 8 balls. (Halve it, halve it again into quarters, and then halve those again.

Knead each ball and flatten you're your hand.

Place the balls on a well-floured baking tray, making sure to leave plenty of room between them. Lightly press your thumb into the middle.

Brush with milk and sprinkle flour on the top of the baps.

Prove for 15 – 20 minutes until risen, then place in the oven for 10 minutes or until firm and lightly golden brown. Tap the bottom: if cooked, they sound hollow.