

Bread Rolls (makes 6 buns)

- 95ml warm water
- 27ml olive oil
- 12g caster sugar
- 5g yeast
- 1/4tsp salt
- 17g beaten egg
- 5g softened butter
- 160g plain flour + 50g for dusting
- 10ml milk at room temperature



1. Preheat oven to Gas 6, 200°C, 400°F
2. In a large mixing bowl combine the water, oil, sugar and yeast. Let sit until yeast is bubbly (about 8 minutes).
3. Stir in beaten egg, softened butter and salt.
4. Add flour 1 cup at a time, mixing with wooden spoon until a soft dough that isn't sticky forms.
5. Take out and knead by hand for 10 minutes on a floured surface.
6. Divide dough into 6 equal sized balls.
7. Place on a greased baking tray and cover with parchment paper and a kitchen towel.
8. Let rise for 20 minutes in a warm place.
9. Lightly brush with milk and bake in the middle of the oven for 10-12 mins or just until browned.

