**Pumpkin dinner rolls: Tried and tested several times.**

**By :Tulika Pal**

**Ingredients**

1 cup warm water

6 tbsp honey /4 tbsp sugar

6 tsp dry yeast

7.5 cup bread flour (900g approx.)

3 tsp salt

1 cup powdered milk

3 egg, room temperature

1.5 cup pumpkin puree (400 g), room temperature

(cut the yellow pumpkin and boil with little water to make puree)

6 tbsp unsalted butter (100 g), melted

Egg wash (1 egg + splash of milk), for brushing

Unsalted melted butter, for brushing

**Cooking Method**

Mix honey/sugar and warm water. Then sprinkle dry yeast and give it a mix. Leave 10 minutes for the yeast to activate.

Put the rest of the roll’s ingredients in a standing mixer bowl including yeast mixture. If you are not making the dough in standing mixer then use pull and mix method to prepare the dough for at least 14 minutes.

The dough will be little sticky. Grease your hands to avoid it from sticking.

Form into a ball and place it in a greased bowl and coat the dough surface with some oil. Cover the bowl tightly with a cling film and leave the dough to rise until double its size.

Assembling

Place the risen dough on a floured working surface and knead it lightly into a log. Cut it into 6equal pieces and then cut each piece into 4 equal smaller pieces. You will end up with a total of 24 pieces. Form each piece into a ball.

Take a ball and tie it loosely with a kitchen string to get 8 section. Make a tight knot at the end. Place it on a baking tray with a baking sheet. Repeat with the rest of the balls. Leave them for around 30 minutes to puff up a bit.

Brush the pumpkin balls with some egg wash. Bake in a preheated oven at 180° for 20 minutes or until golden brown and fully cooked. Remove from the oven and immediately brush them with some melted butter. Then leave for them to cool completely on a rack.

Carefully cut the kitchen strings on the top and the bottom of the pumpkin rolls. Gently pull the strings to remove them. Place a pumpkin seed on each pumpkin roll. Serve and enjoy!