

Bread rolls



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To	To	
Prep	Cook	

Found in almost every kitchen, milk can do so much more than soak into cereal or temper your tea.

Ingredients

- 3 cups (450g) strong plain flour
- 1/2 tsp salt
- 40g butter
- 1 cup (250ml) warm milk
- 1 tbs (14g/2 sachets) dried yeast
- 2 tsp caster sugar
- Plain flour, to dust

Method

Related Recipes

1. Combine flour and salt in a bowl. Add butter; use fingertips to rub butter into the flour until it resembles fine breadcrumbs.
2. Combine milk, yeast and sugar in a jug; set aside for 5 minutes or until frothy. Add to flour mixture; stir to combine. Turn onto a lightly floured surface and knead for 10-15 minutes or until smooth and elastic.
3. Brush a large bowl with oil. Place dough in bowl and cover with a damp tea towel. Set aside in a warm, draught-free place for 1 hour or until dough doubles in size.
4. Preheat oven to 200°C. Punch centre of dough. Turn onto lightly floured surface; knead for 2 minutes or until smooth. Divide dough into eight even portions. Roll each portion into a ball. Place on lightly floured oven tray. Set aside for 10 minutes to rise.
5. Lightly brush rolls with a little water and dust with extra flour. Bake for 5 minutes. Reduce heat to 180°C; bake for a further 15-20 minutes or until rolls are golden brown and sound hollow when tapped on base. Serve warm or at room temperature.