

Simple Bread Rolls Recipe

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Prep. time : 15 minutes

Cook time : 20 minutes

Ready in 105 minutes

Level : Basic

Ingredients:

- Bread flour 500g (1.1lbs)
- Salt 8g (2Tsp)
- Water 300g (10.6oz)
- Fresh yeast 20g (0.7oz)

Directions

1. To make the dough, mix water with yeast, and stir until the yeast dissolves.
2. Put flour and salt into a bowl of a stand mixer fitted with hook attachment, and mix on low speed. Add water with yeast and continue mixing for about 10 minutes. Cover the dough with a cloth and let it ferment for about 30 minutes, until it doubles in size.
3. Take the dough onto floured counter and punch it to get rid of the large air pockets. Divide it into 85g (3oz) pieces.
4. Shape each piece into a ball and place them onto paper lined baking tray. Leave rolls to ferment for about 20 minutes.
5. Brush them with egg wash, and score their surface with a lame. Bake them at 200°C (400°F) for 15-20 minutes, until golden.
6. Place them on a rack and leave to cool down.