

White bread rolls

Delicious, fresh baked bread rolls with a slight crusty top. If you prefer wholemeal rolls, swap the white bread flour for wholemeal bread flour. This recipe makes 8 rolls but is easily halved or even doubled.

Ingredients

- 500g strong bread flour, plus extra for dusting
- 7g sachet dried yeast (double the quantity if using fresh yeast)
- 1 tsp caster sugar
- 2 tsp fine salt
- 1 tsp sunflower oil, plus extra for kneading



Method

1. Weigh out the flour into a large mixing bowl and add the flour, yeast, sugar and oil.
2. Pour over 320ml warm water and mix together until the ingredients are combined and all the flour is incorporated. It should come together to form a shaggy dough.
3. Cover the bowl and leave for 10 minutes.
4. Lightly flour a clean work surface and tip the dough out onto it.
5. Knead the dough using the heel of your hand for at least 10 minutes until it becomes tighter and springy. You will find the dough is very sticky and you will need to re-flour your hand and work surface a few times. Try not to add too much flour as this will make the dough dense.
6. Pull the dough into a ball and put into a clean, lightly oiled bowl. Cover and leave in a warm place to prove for at least an hour or until doubled in size.
7. Once the dough has doubled in size, lightly flour a clean surface and tip the dough out.
8. Roll the dough into a long sausage. Slice the dough in half and then divide each half into 4 pieces so that you have 8 pieces in total.
9. Shape each piece into balls or finger rolls and space out onto a lightly dusted baking sheet. Cover again and leave for another 40 minutes to an hour.
Preheat the oven to 230°C/210°C fan/Gas 8 20 minutes before you are ready to bake.
10. Bake the rolls for 20-25 minutes until light brown and sound hollow when tapped on the base.
11. Leave to cool on a wire rack then enjoy!

