

Dough Balls

Makes 20 - 24



Freshly baked little balls of dough, bursting with flavour - best served piping hot and dunked into garlic butter! Deee-licious!.

Ingredients

1 x 500g packet of JUVELA Gluten-Free Mix
1 sachet dried yeast (Supplied with the mix)
25g (1oz) butter, melted
Approx. 250-300ml (10-12fl oz) warm milk (40oC)
50g (2oz) finely chopped sun dried tomatoes (optional)
OR 50g (2oz) finely chopped black olives (optional)

Method

In a large bowl, mix together the Mix and the yeast.

Stir in melted butter and sufficient milk to form a soft but not sticky dough.
(add optional ingredients with the milk if desired).

Knead the dough until smooth on the surface lightly dust with Mix.

Divide the dough and shape into small rounds. Then place the dough balls slightly apart on a baking tray and prove in a warm place for 20 minutes, then bake in a pre-heated oven (200oC/400oF/Gas Mark 6) for about 15 minutes, until a golden brown.