

## Soft Breakfast Rolls

A traditional style dough, to knead and shape into rolls. The roll is slightly sweet from the natural sugars in the milk. For a more savoury flavour, then add a half teaspoon of salt to the recipe and sprinkle lightly with sea salt, before baking.

Makes 6 breakfast rolls, preparation time 15 minutes, cooking time 15 minutes, proving time 65 minutes, oven temperature pre-heated 200oC/180oC Fan/400oF/Gas Mark 6.

### Ingredients

300g/11oz Glutafin Select Bread Mix  
1 x 5ml tsp dried yeast  
50g/2oz butter, melted  
150ml/5fl oz hand hot semi-skimmed milk  
1 x 15ml tspn milk for glazing  
1 x 15ml tspn sesame seeds, poppy seeds or sunflower seeds

### Method

1. Combine the Glutafin Bread Mix and yeast together in a medium sized bowl.
2. Stir in the melted butter and milk with a fork, to make a stiff smooth dough.
3. Scrape dough into the bottom of the bowl, using a spatula. Cover with a damp tea towel and leave to prove, in a warm place, for 45 minutes.
4. Spoon proved dough onto a work surface, liberally dusted with Glutafin Bread Mix. Knead until smooth.
5. Cut the dough into 6 even pieces. Roll between the palms of the hands, dusted in the Bread Mix, to make a smooth ball. Rest the shaped dough onto a baking sheet lined with greaseproof and press down lightly.
6. Cover the rolls with oiled cling film and leave to prove until increased in size by a half. Brush gently with the milk and sprinkle with seeds.
7. Cook until the crust is light gold in colour.
8. Serve warm, spread with butter and topped with marmalade, or strawberry conserve.