



## NO YEAST BREAD ROLLS WITH HERB AND GARLIC BUTTER

<b>Season:</b>	<b>Any</b>
<b>From the garden:</b>	<b>Parsley, coriander, chives</b>
<b>Type:</b>	<b>Bread</b>
<b>Difficulty:</b>	<b>Easy</b>
<b>Country of origin:</b>	<b>Ireland</b>
<b>Serves:</b>	<b>20 small rolls</b>
<b>Source:</b>	<b>edmondscooking.co.nz</b>

### Equipment

- \*large bowl
- \*measuring cup and spoons
- \*scales
- \*wooden spoon
- \*baking tray

### Ingredients

- \*300 g high grade flour
- \*300 g wholemeal flour
- \*1 ½ tsp baking soda
- \*1 ½ tsp salt
- \*500 ml milk
- \*2 tbsp white vinegar

### HERB AND GARLIC BUTTER:

- \*chopping board and knife
- \*handful of herbs
- \*2 small or 1 large garlic clove
- \*100 g butter or margarine

### Method

1. preheat oven to 200 degrees
2. place the flour, salt and baking soda into a bowl and mix to combine
3. measure the vinegar into the milk and stir

**4.pour the thickened milk into the flour mixture and mix with a wooden spoon until combined**

**5.dip the dough on a floured surface and gently knead until it comes together. Don't overwork the dough, otherwise the rolls will turn out tough**

**6.divide the dough into 20 pieces and roll them into balls**

**7.place the rolls on a lined baking tray (not too close together, as they will rise a bit) and bake for around 20 minutes until slightly brown on top**

**8.let the bread rolls cool after removing from the oven before cutting them open**

**9.for the herb and garlic butter, chop the herbs finely, peel and chop the garlic and mix everything with the (softened) butter or margarine**

**Skills: *measuring, chopping, kneading***