



NO YEAST BREAD ROLLS WITH HERB AND GARLIC BUTTER

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

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*