

500g / 17.5oz Strong white bread flour
310g / 310mls / 11oz Lukewarm water
2tsp / 7g Instant or active dried yeast, if using fresh yeast 20g
1 tbs / 15g Vegetable oil
1tsp / 8g Salt

Add all of the ingredients to a bowl or stand mixer. If your using a mixer use the dough hook attachment and mix for 10 minutes. Place the processed dough in a lightly greased bowl, cover and allow proving for at least 1 hour, this time may vary depending on the temperature of your kitchen.

Grease 1 large or 2 baking trays.

After the first proof, divide the dough into 8 pieces, roll each piece into a ball and allow the balls to rest for 5 minutes. After the 5 minutes shape each dough ball into discs and evenly space the on your trays. Sprinkle a little flour over the rolls and cover with a lightweight dry cloth and allow proving for however long it took for your first proving. When there is only 10 minutes left on the rise, preheat you oven to 355°F.

After the rolls have risen sprinkle with a little more flour and get them straight into the preheated oven and set your timer for 16 minutes. When baked place the rolls on a wire rack and allow to cool for 30 minutes.