

Onecall Hospitality Basic Commercial Recipes

Basic White Bread Rolls

Prep time: 40 mins

Cook time: 12 mins

Ingredients

1250g Strong white flower
60g Milk powder
60g Butter
25g Salt
25g Sugar
12.5g Dough improver
60g Yeast
900mls Warm water

Method

1. Weigh your dry ingredients.
2. Grease 2 small square baking sheets with oil.
3. Set the oven to 240°C.
4. Sift all the dry ingredients together and rub in the butter.
5. Measure the water and mix with the yeast until it all dissolves. Pour it onto the flour and mix to form a smooth dough. Pop it onto the table and knead it for about 6-7minutes until it is smooth, warm, stretchy and silky.
6. Using a table knife, divide the dough into 18 equal pieces and roll into balls. Place on the trays, spaced evenly apart then put the trays into two black bags and seal so that they look like balloons. Place them out of the way to prove for 30minutes (Not directly above the Kitchen stove).
7. Bake the rolls for about 12minutes at 240°C.

If you are making a bread loaf instead of rolls, bake for a little longer at 200°C.

You can also add different topping such as cheese, herbs or seeds, just add them to the bread before proving.

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