

BEST EVER BREAD BUNS

These are my go-to bread rolls for burgers, barbecues and school lunches. I love how easy they are: once the dough is kneaded, you shape the bread, pop it in a low oven and then crank it up. That is, you don't touch the bread again until it's fluffy and hot and ready to rip into!

Makes: 7 (or more) rolls

Time: 1 hour 50 minutes



INGREDIENTS

300 grams (10 ½ oz) lukewarm water
1 teaspoon dried yeast
500 grams (17 ½ oz) bread flour (strong, white flour)
50 grams (1 ¾ oz) olive oil
2 teaspoons salt



METHOD

1. Place water and yeast in mixing bowl and warm for **2 min/37°C (100°F)/speed 1**.
2. Add flour, oil and salt. **Knead 2 min/Knead**.
3. Turn bread onto a board and form into rolls (I usually do seven but you can make them as big as you like).
4. Place in a low oven around 50°C (120°F) or as low as it will go. Leave for 45 minutes to rise.
5. Spritz bread with a little water. Turn oven up to 220°C (430°F) and cook for 20 minutes.

Tips

- if you have a gas oven, bread can rise in there with the pilot light turned on

Variations

- the original recipe from Nicolas Poelaert mixes dried olives through the dough. Feel free to knead the bread with olives, herbs or spices to flavour as you wish.
- tuck a little caramelised onion and/or cheese into each roll for a savoury surprise.