



Pudding Pie

Cookery School

Cookery parties and courses to suit all ages

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Bread Dough

500g strong white bread flour

10g Dried yeast

10g salt

350g water (weighing is more accurate than in a jug)

- Add the yeast to the flour.
- Add the salt, olive oil and water.
- Hold the bowl with one hand and mix the ingredients around with the other for 2-3 minutes until the dough starts to form.
- Knead the dough on a table for about 10 minutes until it becomes silky to touch.
- Cover and rest the dough for 1 hour.
- Put dough on a floured surface and roll into a long thick sausage, divide into approx 12 bits and roll each into a ball (shape if required)
- Leave to rise for another $\frac{3}{4}$ hour.
- Pre heat the oven to 250 degrees C
- Bake the bread rolls for about 15 minutes.