



Pudding Pie

Cookery School

Cookery parties and courses to suit all ages

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Olive Bread rolls

makes 10-12 rolls

500g strong white bread flour

20g coarse semolina

15g yeast

10g salt

50g good quality extra virgin olive oil

320g water (weighing is more accurate than in a jug)

- Preheat the oven to 250 degrees Celsius
- Add the yeast and semolina to the flour and rub in as if making a crumble.
- 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 for about 10 minutes until it becomes silky to touch.
- Rest the dough for 1 hour.
- Flour the work surface evenly and scrape the dough out of the bowl.
- Flatten the dough a little with your hands and then using a cutter divide the dough into 10-12 pieces and then roll them.
- Place them onto a baking tray lined with greaseproof paper and prove for a further 45 minutes. Put the rolls into the oven.
- Mist the inside of the oven with a water spray just before closing the door.
- Bake for about 10-15 minutes until golden brown.
- Cool on a wire rack.