



OB Bread

OB bread rolls from bread mix.

Small plate with serviette.

Contains Gluten



INGREDIENTS

- 1 x 1.35kg packet OB Bread mix
- 2 x 10g Instant yeast
- 1.25L HOT water (45°C)
- 500g Flour for dusting the work surface and baking trays

METHOD

- 1 Pour 1.25L hot (not boiling) water into a plastic bucket with a lid that seals.
- 2 Add a full packet of OB bread mix. Add 2 packets of Instant Yeast. Mix well with the plastic spoon.
- 3 Seal the bucket and allow to stand in a warm area of the kitchen for 20 minutes.
- 4 When you hear the pop of the bucket, open it. Use the plastic spoon to knock back the dough.
- 5 Allow to stand for a further 15 minutes.
- 6 Pour the dough onto a floured surface. Shape into a square and cut into 3 equal portions.
- 7 Shape each portion into a long tube.
- 8 Cut the tube into smaller roll portions (5cm by 5cm).
- 9 Set the rolls onto floured baking trays.
- 10 Bake at 210° for 20 mins until golden brown.
- 11 Remove off the hot tray and store at room temperature in a covered container.

EQUIPMENT

-  Plastic Spoon
- Measuring jug
- Kitchen Timer
-  10L Plastic bucket with lid
- Dough Cutter
- Oven

WATCH THE METHOD

OB Bread <https://www.youtube.com/watch?v=BVblxm1TSTU>