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

NOTES

- For busy periods, prepare and Par-bake bread and store in an airtight container. Refer to the Par-bake recipe

WATCH THE METHOD
OB Bread https://www.youtube.com/watch?v=BVbIxm1TSTU