Bread roll recipe

**Ingredients**
- 250g strong flour
- ½ x 5ml spoon salt
- 7g sachet of fast action dried yeast
- 150ml warm water

**Equipment**
- Weighing scales
- Measuring spoons
- Measuring jug
- Baking tray (plus greaseproof paper or oil)
- Mixing bowl
- Mixing spoon
- Oven gloves
- Cooling rack

**Method**
- Preheat the oven to 220°C or gas mark 7. Line or grease the baking tray.
- Place the flour and salt into the mixing bowl.
- Stir in the yeast.
- Make a well in the middle of the flour mixture and add the warm water. Mix to form a soft dough.
- Sprinkle flour on to a clean work surface and place the dough on the surface.
- Knead the dough for 10 minutes.
- Divide the dough into 4 pieces and shape into rolls.
- Place the rolls on the baking tray.
- Cover the rolls and leave to prove for 30 minutes in a warm place until they double in size.
- Bake for 10 - 15 minutes until golden brown.

Makes 4 rolls