

Buttery Herb and Garlic rolls

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- For soft rolls:**
- 500 grams of flour
- 8 grams of dry yeast
- 40 grams sugar
- 1 teaspoon salt, plus sprinkling
- 2-3 cloves garlic, minced
- 60 ml olive oil
- 120 ml of water
- 160 ml milk
- For butter, garlic and basil coating:**
- 1 egg, for brushing
- A little coarse salt
- 100 g butter, melted
- 2-3 cloves garlic, minced
- 2 tablespoons fresh herbs from garden, finely chopped

Equipment:

- Metric measuring scales, cups, spoons
- Measuring jug
- Chopping board
- Chef's knife
- Electric stand mixer with dough hook
- Mixing bowls
- Garlic mincer
- Clean tea towel
- Large round baking tray/pizza tray
- Baking tray
- Pastry brush

Method:

For soft garlic rolls:

1. In an electric mixer bowl with a kneading hook, mix flour, yeast, sugar and salt. Add crushed garlic cloves, olive oil, water, and milk gradually. Let it mix for 10 minutes for elastic and soft dough. If the dough is too sticky, you can add a little more flour. Sprinkle a little flour on the dough, shape into a soft ball, transfer to a large bowl, cover with a clean towel and allow to prove until doubled in volume.
2. Remove air from the dough, place on a lightly floured work bench and divide into 25 parts for medium rolls.
3. Line a large round baking pan with baking paper. In the centre, place a round ovenproof bowl or egg ring (10 cm in diameter) around which we will arrange the dough balls.

Buttery Herb and Garlic rolls

Bialik College Kitchen Garden Program



Bialik College

4. Arrange the balls around the vessel in circles (if you need more than 25 medium rolls, make them smaller and arrange them in circles around the vessel freely). Cover the balls with loose cling film and swell almost until they double in volume.
5. Preheat oven to 180 degrees. Brush the balls with beaten egg with a teaspoon of water and sprinkle a little coarse salt over each roll. Bake for 20-25 minutes until the rolls get a nice golden-brown hue.
6. **For butter, garlic and basil coating:**
7. While rolls are baking, mix melted butter with crushed garlic cloves and chopped herbs in a bowl. Brush the hot rolls with the mixture using a pastry brush as soon as they come out of the oven.
8. Allow to cool slightly, then carefully remove the bowl/ring from the centre of the pastry and enjoy. If desired, place a bowl of dip or tomato sauce for dipping in the centre of the pastry when serving.