

Pesto Swirl Rolls



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Makes 6

Ingredients

- 225g strong white bread flour
- 25g plain flour
- ¼ tsp salt
- 1 tsp dried fast action yeast
- 1 tsp caster sugar
- 2 tsp extra virgin olive oil
- 150 ml warm water (this is approximate, you may need more or less)
- 4-5 tbsp pesto
- fresh ground black pepper
- butter for greasing tin

If you'd like to make more, for example 12 rolls, simply double the quantities in the recipe.

Method

Put the flours, salt, yeast and sugar into a large bowl and mix to combine.

Add in the olive oil and some of the water and knead for about 10 minutes. The mixture can be kneaded by hand or using a stand mixer with the dough hook attached. If the mixture feels and looks a little dry add some more water.

Once the dough is kneaded it will become silky and smooth in appearance.

Form the dough into a ball and leave in the bowl covered with a damp cloth to rise.

It will take around an hour or so and is ready for the next stage when it has doubled in size.

Prepare the tin in which to bake the rolls. You will need a large-holed non-stick muffin tin with at least 6 holes. Use some butter to liberally grease the tin making sure you also grease the top surface as well as the individual recesses.

Sprinkle your clean work surface with some flour and tip your dough onto it. Use your hands to 'punch down' the dough to remove the air and knead again for a couple of minutes.

Now preheat your oven to 200C / Gas 6.

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Pesto Swirl Rolls (continued)

Constructing the Pesto Swirl Rolls

Take a rolling pin and roll out the dough into a rectangle approximately 3mm thick.

Evenly spread the pesto over it and grind over a generous amount of black pepper and then fold in half from the shortest edge.

Cut into 6 strips from the fold to the open end. We found it's easiest using a pizza cutter. Then take each strip and make a vertical cut down the centre making sure you leave it attached at the folded end so that your dough strip looks like a pair of trousers. (See diagrams).

Twist each leg and then wrap the legs around each other, tucking the ends underneath and place into a whole in the muffin tray.

Repeat with the remaining strips of dough.

Cover the tin and leave the dough to rise again for 15 minutes.

Remove the cover and place the tin into the oven and bake for 20 minutes until browned.

Remove the tin from the oven and leave the buns to cool slightly in the tin for 5 minutes before removing and leaving to cool on a wire rack.

