

# Bread / Sausage roll

Simply take :

- 500gr of flour
- 1 sachet of yeast
- +- 350ml of water

Mix everything in a big bowl - not plastic because it sticks.

The water must be lukewarm (+- 25C) when added -too hot it will kill the yeast, too cold the dough won't rise.

After mixing, let it rest for a good 30 minutes, if possible in a warmish place.

After 30 minutes, take out of the bowl on your working space where you have sprinkled flour to prevent sticking. Work the dough, this time by hand, and make a ball.

Take the recipient that will go in the oven and either oil it or use butter on bottom and side to prevent sticking - stick the dough in (I use a cake form).

Put in a pre-heated oven at 50C for about 20-30 minutes (check how it rises).

When it has risen, open the oven, make streaks with a fork and sprinkle a little water to give a nice finishing touch.

Put back in the oven at 250c for 10min, then at 200c for 30-50 min.



If you make rolls : just cut the dough in smaller balls and put on a plate instead of the recipient

if you make sausage rolls : cut the dough in smaller portion, and rollit around a sausage - your regular canned sausage willdo, real sausage are ok as well.

Here you can see some chili at the bottom



I marked the chili one with pumpkin seeds :

