Bacon and onion rolls

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 18

Preparation

3 onions

100 g streaky bacon, rashers

Peel and dice the onions. Cut the bacon into thin strips. In a frying pan, fry the onions and bacon until translucent, then allow to cool.

750 g farmhouse flour

2 sachets of dried yeast

450 ml water

1½ tsp salt

Mix the flour and yeast together in a bowl, add the water and salt, then knead to a smooth dough. Next knead the onion and bacon mixture into the dough.

Put the yeast dough in a bowl, cover with a damp cloth and allow to proof at room temperature until double in volume.

Divide the dough into 18 equal portions and, with lightly floured hands, shape them into balls.

Apparatet forvarmes

(For)varm ovnrummet til 210°C i Over-/undervarme

Cover the baking tray with baking paper. Place one ball in the centre of the tray and arrange the remaining balls in two rings around it. Cover the ring of bread rolls with a damp cloth and allow to proof for another 5–10 minutes.

Put the baking tray into the preheated cooking space. Bake.

Sæt retten ind

Over-/undervarme 210°C i 25 Min.

Allow the rolls to cool down on the wire shelf.

Tilbehør

Baking tray

Yderligere oplysninger

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