Bacon and onion rolls

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 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.

Appliance preheating

(Pre-)heat cooking space to 210 °C with Top/bottom heat

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.

Put the food in

Top/bottom heat 210 °C for 25 Mins

Allow the rolls to cool down on the wire shelf.

Accessories

Baking tray

Additional information

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