



Vegan



Medium



over 2 hrs

# Knotted Pesto Dinner Rolls

SERVES: 4

PREPARATION TIME: 2 hours

COOKING TIME: 40 minutes

## Ingredients

- 300g 00 flour (or use plain flour)
- 4g dried yeast
- 200ml water
- 1 tsp Filippo Berio Extra Virgin Olive Oil
- 1 tsp fine salt
- 6 teaspoons (at least) of pesto flavour of your choice
- Extra flour and oil for handling

## Method

1. Mix flour, yeast, water, olive oil and salt together in a large bowl.
2. Bring together with your hands and knead until smooth and shiny. This will be about 6-7 minutes (less time than when using strong bread flour).
3. Lightly oil the bowl, and place the ball of dough back in to rest. Cover

the bowl with a tea towel and leave to rise for about 45 minutes until slightly risen (this dough will not double in size as it would if you used strong bread flour).

4. Prepare the baking tray by lining with parchment/greaseproof paper.
5. Divide the dough into four equal pieces. Roll each piece into a long log, about 50cm long.
6. Spread a teaspoon of pesto along the length of the roll.
7. Now leave them to rest on lightly floured sheet of greaseproof paper on the baking tray for about 45 minutes (they don't need covering and will puff up only slightly as most of the rise for this bake will happen in the oven).
8. After 40 minutes, put your oven on to 210 C fan / 230 C conventional. When the oven is up to temperature, bake in the middle for 14-15 minutes until the rolls are a warm brown and sound hollow when tapped.
9. Leave to cool, although these are delicious served when still just a little warm