



Green tea and honey oatmeal bread rolls and plait

NIBBLEDISH CONTRIBUTOR

Ingredients

- yields approximately 12 bread rolls or 1 loaf in a (20cm x 11cm x 10cm) tin

(A)

250g bread flour
30g sugar
1 teaspoon of salt
1 tablespoon of milk powder
5g green tea powder
2 teaspoons of instant yeast
2 tablespoons of water
180ml water
60g rolled oats

(B)

1 egg
3 teaspoons of honey

(C)

30g unsalted butter (or 1.5-2 teaspoons of vegetable oil)

Instructions

- Mix yeast and water and set aside
- In a large bowl, mix the remaining ingredients on List A until well blended.
- Add [yeast + water] mixture and then List B ingredients into the bowl, knead to

form a smooth dough

- Add butter into the dough, knead to form a smooth and elastic dough.
- Shape to a ball, cover the bowl with a cling film. Leave in a warm place to rise for 60 minutes or until it doubles in size
- Divide the dough into about 50g each. Shape bread doughs, and rest on a greaseproof parchment lined baking tray. Let the rolls rise for 60 minutes.
- About 15 minutes before baking, preheat oven to 190 degree celsius.
- Brush top of the bread rolls with egg wash (for glossy finish) or water (for matt finish), then sprinkle rolled oats.
- Bake bread rolls at 190 degree celsius for about 15 minutes (or 30 minutes if you are baking a loaf)
- Remove bread from tin immediately after baking to prevent shrinkage.
- Cool bread on wire rack