

Cheesy Garlic Roll

Ingredients for the Roll:

- 250g Strong White Bread Flour
- 125ml Warm Water
- 15g Butter, Melted
- 7g Easy Blend Dried Yeast
- 1 Tablespoon Olive Oil
- 1 Teaspoon Salt
- 1 Teaspoon Caster Sugar



Please bring a container to take your cheesy garlic roll home in.

Ingredients for the Filling:

- 100g Mozzarella Cheese, Diced or Grated
- 4 Spring Onions, Sliced
- 4 Basil Leaves, Shredded
- 2 Garlic Cloves, Chopped



Method:

1. Pre-heat the oven to 200°C or Gas Mark 6.
2. Measure out 125ml warm water using a jug and weighing scales.
3. Add the yeast and sugar to the jug of warm water. Mix thoroughly. Set to one side.
4. Weigh and measure out all the other ingredients accurately.
5. Sift the flour into a large plastic mixing bowl. Add the salt and olive oil.
6. Add the warm water mixture, a small amount at a time and mix with a round bladed knife to form a soft pliable dough. You may not need to add the whole mixture!
7. Turn the dough onto a lightly floured work surface and leave the bowl to soak in warm water to make it easier to wash.
8. Knead the dough well for 10 minutes.
9. Place on a baking tray and cover with oiled cling film. Leave to rise in a warm place (the grill compartment of the cooker) for 15 to 25 minutes.
10. Wash the large plastic mixing bowl.
11. Prepare the mozzarella by dicing or grating and place this into the large bowl.
12. Use the claw grip cutting method to slice the spring onions into even size pieces. Add these to the large bowl.
13. Shred the basil leaves and add to the large bowl.
14. Peel and crush the garlic, add to the large bowl.
15. After the bread dough has doubled in size, remove the oiled cling film (save this as you will need it later) and turn the dough out onto a lightly floured surface and lightly knead. Roll out to form a rectangle.
16. Spread the cheese mixture over the surface of the dough, leaving a 2.5cm border along both long edges and a 5cm border along one of the short ends.
17. Roll up like a Swiss roll starting from the other short end.
18. Pinch the ends together to seal in the filling.
19. Place the loaf, seam side down on a baking tray.
20. Cover with oiled cling film and leave in a warm place (the grill compartment of the cooker) until doubled in size (approximately 15 minutes).
21. Bake for 20 to 30 minutes or until the loaf is golden and sounds hollow when tapped underneath.
22. To melt the butter, place in a small saucepan, place on the front of the hob and melt, **DO NOT** boil.
23. When the bread is cooked, transfer to a cooling rack, brush the top with the melted butter while still hot and allow to cool.

