

Breakfast Rolls (Paul Hollywood)

Ingredients

- 500g strong white bread flour, plus extra for dusting
- 10g salt
- 20g caster sugar
- 10g instant yeast
- 30g unsalted butter, softened
- 2 eggs, lightly beaten, plus an extra egg for glazing
- 250ml cool water

- Olive oil for kneading and cooking

For the filling

- 10 rashers of unsmoked back bacon, rind removed
- 125ml tomato passata
- 100g button mushrooms, sliced



Method

1. Tip the flour into a large mixing bowl and add the salt and sugar to one side of the bowl and the yeast to the other. Add the butter, beaten eggs and three-quarters of the water and turn the mixture round with your fingers. Continue to add the remaining water a little at a time, until you've picked up all the flour from the sides of the bowl. You may not need to add all the water, or you may need to add a little more – you want a dough that is soft, but not soggy. Use the mixture to clean the inside of the bowl and keep going until the mixture forms a soft dough.
2. Coat the work surface with a little olive oil, then tip the dough onto it and begin to knead. Keep kneading for 5-10 minutes. Work through the initial wet stage until the dough starts to form a soft, smooth skin.
3. When your dough feels soft and silky, put it into a lightly oiled bowl. Cover the bowl with tea towel and leave to rise for at least 1 hour.
4. Meanwhile, for the filling, heat a little olive oil in a frying pan over a medium heat. Add the bacon and cook gently on both sides until tender. Remove and set aside to cool.
5. Line 2 baking trays with baking parchment or silicone paper.
6. Tip the dough onto a lightly floured surface and, without knocking it back, roll it out to a rectangle about 35 x 30cm. With one long side towards you, spread a thin layer of passata over the dough and lay the bacon and mushrooms on top.
7. Roll up the dough like a Swiss roll and press the join to seal. Cut into 13-15 pieces, each about 2.5cm long. Lay the rolls, flat side down, on the prepared baking trays, so they are close together.
8. Put each tray inside a clean plastic bag and leave to prove for 30 minutes. Meanwhile, heat your oven to 220°C/Fan - 200°C.
9. Beat the remaining egg, brush over the dough and bake for 15-20 minutes until golden and cooked through. Eat warm.

Notes

These can be frozen, de-frosted and gently reheated before serving if required.