A . B . bread rolls

First let me explain you why my bread rolls are called A . B . bread rolls. In 2017 I met a wonderful, young woman in Facebook, who simply delighted me with her character, her modesty, her kindness. We phone each other every day, to be honest I cannot imagine my day without hearing from her a couple of times. We share a lot of interests and one of them is passion for cooking. My dear Alisa Bučan has given me the perfect recipe for bread rolls. These bread rolls are so soft, fragrant, delicious, the best I have ever tried and that's why I want to share this recipe with you. I thank her for this wonderful recipe, that is why these bread rolls are called A . B . bread rolls J

INGREDIENTS FOR PASTRY :

1 kg of flour

100 g . of margarine (or butter)

50 ml . of oil

2 spoons of sugar

1 ½ spoons of salt

1 package of yeast

250 ml . of warm milk

250 ml . of water

FOR COATING :

1 spoon of water

1 egg white

margarine or butter

oil

salt

PREPARATION :

1 . add yeast and sugar into warm milk, mix well to let the yeast dissolve completely and leave it aside for a few minutes to enable the yeast to activate …

2 . when the yeast has activated, put all the pastry ingredients in a bowl and knead a soft pastry …

3 . take the pastry out of the bowl, form a ball out of it and coat the bowl with a little oil. Put the pastry back and coat it with a little oil to avoid drying …

4 . cover the bowl with transparent foil, leave the pastry on a warm place to double its size …

5 . put the pastry on the worktop (do not knead) , and form a long loaf …

6 . divide the pastry in 16 parts, form balls and coat them with oil abundantly …

7 . leave the coated balls for 5 minutes till you turn the oven on between 200 and 250 degrees and cover a big baking tray with parchment paper …

8 . take the ball you have formed and coated first, roll it out in the form of an ellipse and then roll it in the form of a bread roll … SEE THE VIDEO !!!

9 . line the bread rolls in the baking tray, paying attention to space among them …

10 . cover the rolls with a clean kitchen cloth and leave them for 15 minutes to rise …

11 . in the meantime mix the egg-white with water, when the egg-white gets bubbles and the surface becomes white as foam, it means you have mixed it well …

12 . coat the bread rolls with egg-white and sprinkle them with a little salt …

13 . put the bread rolls in the preheated oven for ca 15 minutes, when they get a light brown colour, you can take them out …

14 . coat the hot bread rolls with melted butter …

TIP :

When the bread rolls have cooled down, put them into a bag (so they do not have any air) to stay soft.

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