

ITALIAN HAM BREAD ROLLS

with sundried tomato



Preparation : 10 min - **Resting :** 1 hr 30 min - **Cooking :** 20 min - **Equipment :** -

Ingredients : 6 bread rolls

- 250 g bread flour - ½ sachet easy blend yeast (4g) - 180 ml water - 4 g salt - 80 g thinly sliced Italian ham - 50 g chopped sundried tomatoes - ½ tsp herbes de Provence or mixed herbs

1. Put the yeast, the water, the flour and the salt into the metal bowl. Start the BREAD/BRIOCHE programme. Add the ham, sundried tomatoes and herbs and restart the programme by pressing Auto.
2. Place the ball of dough in a floured bowl, cover with a damp cloth and set aside in a warm place until it has doubled in size (about 1 hour).
3. Working with floured hands gently punch down the dough to knock the air out. Place the dough on a floured work surface and form a long even cylinder; divide the dough into 6 equal portions. Roll each portion into a smooth ball. Line a baking tray with baking paper. Place the dough balls and cover with oiled clingfilm, set aside to rise for 30 minutes in a warm place.
4. Preheat the oven to 240° (230° fan, gas mark 8/9); fill a roasting pan with water and place on the bottom of the oven.
5. Dust the rolls with flour. Just before baking, make a crisscross incision on the top of each roll using the wet blade of a very sharp knife. Lower the oven temperature to 200° (190° fan, gas mark 5/6) and bake for 20 minutes.
6. To check if the ham and sundried tomato bread rolls are cooked, turn them over and tap the bottom

– they should sound hollow. Cool on a rack.



Chef's tip :

The result may vary depending on the flour used.

Cook Expert ■

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