

RECIPE

SWISS CHEESE & CHIVE ROLLS

Why not have a go at making these delicious bread rolls?

They make the perfect accompaniment to a meal at any time of year.

INGREDIENTS

Makes 12 rolls

500g Ciabatta flour

5g mustard powder

2g ground white pepper

12g salt

10ml extra virgin olive oil

20g fresh yeast

280ml tepid water

45g Emmental cheese, grated

45g Gruyère cheese, grated

2 tsp chopped chives

For the topping:

20g Gruyère cheese, grated

milk, to glaze

METHOD

- Place the flour, mustard powder, white pepper and salt into a mixing bowl. Add the oil and rub together to form a fine crumb.
- In a measuring jug, dissolve the yeast in the tepid water. Add the yeast to the dry ingredients and combine to form a dough.
- Knead the dough for 10–12 minutes or until a smooth and elastic dough has formed.
- Roll out the dough on a lightly floured surface, sprinkle over the cheeses and chopped chives and roll into a swiss roll shape. Then, gently knead to ensure the cheese and chives are well distributed.
- Split the dough into 12 balls and leave to rest for 5 minutes under a damp cloth. Once rested mould into your desired shapes and place onto a baking tray lined with baking parchment paper.
- Brush the tops with milk and sprinkle over the reserved Gruyère cheese.
- Leave the rolls in a warm place to prove for at least 20 minutes, or until the dough has almost doubled in size.
- Bake in the preheated oven (210°C fan assisted) for 12–14 minutes or until golden brown and crusty.
- Transfer to a wire rack to cool.