BAKERS DELIGHT BACON AND CHEESE ROLLS

TM 5

Total: 1h 50min
Preparation: 1h 30min

10 portion(s)

easy

Ingredients

Full Ingredients List

1 1/2 teaspoons Yeast
2 teaspoons castor sugar
280 grams warm water
1 teaspoon salt
480 grams bakers flour
1 teaspoon bread improver
1 tablespoon olive oil
1 egg Lightly Beaten
Grated Tasty Cheese
Diced bacon pieces

Preparation

Place yeast, sugar and warm water in the bowl

20 sec / speed 4

Add salt, flour, bread improver and oil

5 sec / speed 7 then

3 min / "Dough mode" kneed

Transfer into lightly oiled bowl and cover with cling wrap

Leave to prove for approx 1 hr or until mixture has almost tripled in size.

Work the dough into 6- 12

rolls and place on a lined tray, almost touching

Pre Heat Oven to **180 degrees Fan Forced**

Leave rolls to prove for a further 30 minutes or until doubled in size

Score top of roll with a sharp knife

Brush with egg wash. Top with cheese and then bacon.

Bake for 15 - 20 minutes until golden

Brush with melted butter once cooked

Enjoy!

Caution:
Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities. **Risk of scalding by spraying of hot liquids**: Do not exceed the maximum filling quantity and observe the filling level markings of the mixing bowl!

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