

thermomix



## 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!

This recipe was provided to you by a Thermomix ® customer and has not been tested by Vorwerk Thermomix ® or The Mix Australia Pty Ltd and The Mix New Zealand Ltd.

Vorwerk Thermomix ® and The Mix Australia Pty Ltd and The Mix New Zealand Ltd assume no liability, particularly in terms of ingredient quantities used and success of the recipes.

Please observe the safety instructions in the Thermomix ® instruction manual at all times.

Author: guest Source: <http://www.recipecommunity.com.au>