



# Crusty Portuguese Rolls

**Servings:** 12 rolls  
**Total Time:** 3 hrs 25 mins  
**Cooking Time:** 10-15 mins  
**Resting Time:** 2 hrs 30 mins (to prove)  
**Pre-heat Oven to 260° C**

## INGREDIENTS

### For the Batter

1 pkt (10g) instant dry yeast  
 125ml lukewarm water  
 2 tsp white sugar  
 1 cup cake flour  
 (or white bread or wholewheat bread)

### For the Dough

4 cups cake flour  
 (or white bread or wholewheat bread)  
 ½ tsp salt  
 2 Tbsp butter  
 1 tsp shortening  
 ½ cups lukewarm water

butter, for greasing



## SERVING SUGGESTIONS

\* Best served hot with cold hard butter.  
 \* Serve as an accompaniment to *Beef Oxtail Stew\**, *Peri-Peri Baby Chickens\**, *Chicken Giblets Peri-Peri\** or any soup.

## METHOD

### For the Batter

In a small bowl, mix together the yeast, water & sugar and set aside for 5 mins to dissolve.

Transfer the yeast mixture to a large bowl, add 1 cup flour & mix to make a thick batter.

Cover with a tea cloth and rest in a warm place for 1 hr to double in size.

### For the Dough

Remove cloth from the bowl, add the flour, salt, butter, shortening & water and mix well to incorporate.

Turn the dough out onto a well-floured surface and knead well for about 10 mins until smooth & silky, adding more flour if the dough becomes too sticky.

Place the dough in a lightly greased bowl, cover with a tea cloth and rest in a warm place for 1 hr to double in size.

Knock back the dough and divide into 12 equal portions. On a floured surface, roll each portion into a smooth ball.

Flatten each ball by pressing down with the palm of your hand.

With the side of your hand, make an indent in the middle of the roll and fold back one half over the other to form a crease.

Pinch the ends of the roll and sprinkle with flour.

Place the rolls on a lightly greased & floured baking sheet (crease down), cover with a tea towel and rest in a warm place for another 30 mins.

Inverse the rolls so that the crease is showing up and bake for 10-15 mins.

Serve hot or cooled.



