



## Granary Rolls

While I was trying out option for creating the best beef burger recipe, I decided to bake my own granary rolls to place them. I wasn't disappointed. The homemade granary rolls were a perfect addition to a rocking beef burger recipe. They were easy to make as I prepared the dough in my [Panasonic SD-2501](#) bread maker then shaped, proved and baked them myself in time for them to cool off ready for the burgers.

I made more than I needed for the burger meal and enjoyed a delicious lemon and smoked salmon bap for lunch. They are versatile, retain their freshness and freeze well.

### Makes 8 decent sized rolls

1½ tsp yeast

300g strong granary flour

300g strong white flour

2 tbsp sesame oil

1½ tsp salt

350 ml water

### Method:

Use the dough option on your breadmaker that mixes and heats for 3 hours 15 minutes. On my [Panasonic SD-2501](#), I used menu 18.

Once the dough is ready, tip it onto a lightly floured surface before handling it. Alternatively oil your hands slightly.

Divide the dough into 8 similar sizes and shape it into baps or round rolls. If you used flour to shape the dough, place a little oil on your hands and blot the top of each roll to give it extra softness.

Place the shaped dough into a warm area (approx 40°C/105°F) for about 30 minutes until the dough has doubled in size. Make sure to leave enough space between each roll for expansion. Preheat the oven to 220°C/425°F/Gas 7.

Bake for approximately 15 - 20 minutes or until golden brown.

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