

Dough Balls

Preheat oven 200c

- 1** 200g Strong flour
1 sachet yeast
1 Tsp sugar
Pinch salt
125ml warm water
Garlic butter/parsley

Weigh out 200g strong white flour into bowl



Add 1 packet of dried yeast and pinch of salt



Put 125ml WARM water into a jug (hand hot)



Gradually pour in the water, mix with palette knife



Bring mixture together with your hands to form a dough



Knead the dough for approx 5 mins or until smooth and elastic



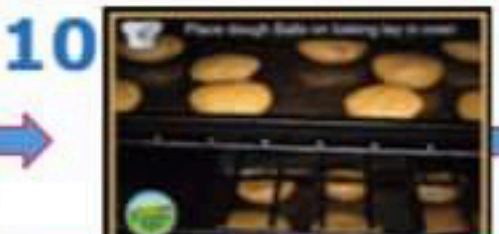
Divide into 12 equal pieces, roll into even balls



Place on baking tray - grate garlic, microwave butter for 30 seconds



Brush with garlic butter. Place in oven at 200c



Bake for 10-12 minutes until golden



Place on cooling rack and leave to cool



We are using this dough next lesson to make pizza!