

What the right sequence for this recipe? Write the numbers from 1 to 10.

## Tasty bread Rolls

### Ingredients:

450g strong white bread flour  
1 teaspoon salt  
2 teaspoons dried easy-blend yeast  
300 ml warm water that has been  
boiled  
2 tablespoons vegetable oil  
Milk

### Tools:

2 large bowls  
A sieve  
A jug  
A wooden spoon  
Plastic food wrap  
A greased baking tray  
A brush

- Dust a clean work surface with flour. Put the dough onto the work surface. To knead the dough, press your knuckles into it. Push it away from you.
- Bake the rolls for 12-15 minutes. Wearing oven mitts, lift the tray out of the oven. After two minutes, move the rolls onto a wire rack to cool.
- Pour the warm water into a jug and add the oil, then pour the mixture into the hollow. Stir everything with a wooden spoon to make a soft dough.
- Sprinkle more flour onto the work surface, then put the dough onto it. Knead the dough again for a minute, to squeeze out any bubbles.
- Sift the flour and salt through a sieve into a large bowl. Add the yeast and stir it in, then make a hollow in the middle of the flour.

- Fold the dough in half and turn it around. Push it away from you again, then fold it in half and turn it around. Knead the dough for 10 minutes.
- Break the dough into 12 pieces. Roll the pieces into balls and put them onto a greased baking tray with spaces between them.
- Brush a little milk over the tops of the rolls. Then, make crosses in the top of some of them by carefully cutting into the dough with a sharp knife.
- Put the dough into a clean bowl with plastic food wrap. Then, leave the bowl in a warm place for 1 ½ hours to rise.
- Leave the rolls to rise in a warm place for about 40 minutes. While they are rising, heat your oven to 220°C (425°F), gas mark 7.