

Season: Year round
From the garden: Herbs, spring onions, eggs
Type: Side dish
Difficulty: Medium
Serves: 24-30 rolls
Source: *Muffins and Quick Breads*, Bonza Books

Equipment

- Fry pan
- Chopping board x 4
- Kitchen knife x 4
- Scales
- Measuring cups and spoons
- Large mixing bowl
- Sifter
- 2 large flat oven trays
- Pastry brush

Ingredients

- 180g butter
 - 12 spring onions
 - 630g plain flour (5 cups) + extra for trays and kneading
 - 250g self-raising flour (2 cups)
 - 6 teaspoons baking powder
 - 1 teaspoon baking soda (bicarbonate of soda)
 - 8 teaspoons sugar
 - 4 tablespoons fresh herbs (such as thyme, rosemary, parsley, basil)
 - 250ml milk (1 cup)
 - 8 eggs
 - 3 tablespoons olive oil
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How to make it

1. Preheat the oven to 180 degrees. Prepare 2 flat oven trays by greasing with butter and covering with a very light dusting of plain flour.
2. Trim the roots from the spring onions, then wash and gently dry. Finely chop the spring onions into rounds.
3. Measure the butter and melt over medium heat in the fry pan. Add the chopped spring onions and cook for 2-3 minutes or until soft. Remove from heat and set aside.
4. Meanwhile, wash and gently dry the herbs. Remove the leaves from the stalks and chop the leaves finely.
5. Measure out plain flour and self-raising flour and sift into a large mixing bowl with the baking powder and baking soda.
6. Measure the sugar and stir the sugar and chopped herbs into the flour mixture.
7. In another smaller mixing bowl, combine the milk, 6 of the eggs and the spring onion mixture. Whisk together.
8. Make a well in the flour mixture, then pour the egg and milk mixture into the well. Combine and mix to form a firm dough.

9. Lightly sift some extra flour onto a large chopping board or kitchen bench. Tip the dough out onto the floured surface and knead lightly until smooth.
10. Divide dough into 5 equal portions. Then divide each of those 5 portions into 6 smaller portions so you end up with 30 portions in total. Roll each portion into a ball and place on the prepared oven trays.
11. Break the two remaining eggs into a small bowl and whisk together with 3 tablespoons of oil.
12. Brush the oil and egg mixture onto each roll, and then put into the oven and bake for 30-35 minutes until cooked through.

Notes:

- These rolls are a great addition to a meal, featuring fresh herbs from the garden. They also go particularly well with soups.

Skills:

- Measuring, mixing, kneading