



Chocolate and Chilli Bread Rolls

8 pieces



Medium

up to 50 Min.



Ingredients:

For the Bread Rolls:

350 g Strong White Bread Flour , (12oz) + extra for dusting
7 g Fast-action dried yeast
3 g Salt , (1/2 tsp)
1 Dr. Oetker Fine Dark Cocoa Powder , sachet (25g or 1oz)
15 g Dark Brown Sugar , (1/2oz)
10 ml Smoked Paprika , (2 tsp)
1 Medium Egg (beaten)
5 ml Sunflower Oil
1 g Dried chilli flakes , (1 tsp)
7 g Smoked salts , (2 tsp)

1 For the Bread Rolls:

Line a large baking tray with baking parchment.

2 In a mixing bowl, mix the flour, dried yeast and salt together thoroughly. Weigh out 150g (5oz) of the mixture and place into another bowl; mix in the Cocoa Powder and sugar. Make a well in the centre and gradually pour and mix in approx. 125ml (4 ½ fl.oz) warm water, stirring to form a slightly sticky dough in the centre of the bowl.

3 Turn the dough on to the work surface and knead until smooth and elastic, and the dough no longer sticks to the work surface and is silky smooth; this will take about 10 minutes. Only use flour to dust the work surface or your hands if the mixture is very sticky - the longer you work the dough the less sticky it will become.

4 Put the dough in a lightly oiled bowl (sunflower oil), big enough to allow room for the dough to double in size. Cover with a clean tea towel and leave to rise at room temperature (but not too warm), out of draughts, for about 2 ½ hours or until doubled in size.



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- 5 Meanwhile, add the smoked paprika and a pinch of the chilli flakes, or more to taste, to the remaining flour mix. Make a well in the centre and gradually pour and mix in approx. 125ml (4 ½ fl.oz) warm water, stirring to form a slightly sticky dough in the centre of the bowl. Repeat the kneading as above and then leave to rise as above.
- 6 Once the doughs have doubled in size turn them on to a lightly floured work surface and form each into a ball. Leave it rest for 5 minutes on the work surface.
- 7 Roll each of the doughs to form 2 x approx. 25cm (10inch) squares – this takes a bit of effort as the dough is quite challenging to roll, but if you only use a little flour to help you, you can pull and stretch it gently to get the right shape.
- 8 Lay the 2 doughs on top of each other. Fold the bottom third of the dough up and then the top of the dough down over the folded dough to make a narrow envelope shape.
- 9 Turn the dough a quarter turn and then roll into a 40cm (16inch) long rectangle. Fold the bottom third of the dough up and then the top of the dough down over the folded dough to make a chunky square shape.
- 10 Cut into 8 equal portions, and then gently stretch and shape each portion of dough into a round ball. Flatten slightly and place spaced apart on the prepared baking tray. Cover with oiled cling film and leave in a warm place for about 45 minutes or until doubled in size.
- 11 Preheat the oven to 200°C (180°C fan assisted oven, 400°F, gas mark 6). Brush with beaten egg and sprinkle with remaining chilli flakes and some salt flakes. Bake for about 20 minutes until risen and firm, and the rolls sound hollow when tapped. Transfer to a wire rack and leave to cool completely. Your bread rolls are now ready to serve and enjoy!

Tip from the Test Kitchen

- These delicious rolls are perfect served with barbecue meats or vegetables, smoked cheese, or to accompany a chilli con carne or other Tex-Mex dishes. If you'd rather keep the heat down, leave out the dried chilli flakes. For a herby twist, try adding 1g (1 tsp) dried thyme or rosemary to either dough before mixing.

