## Herb Rolls

Season: All year round



## From the garden: herbs, spring onions, eggs

Type: Side dish Difficulty: Medium

Serves: 24 - 30 rolls

Recipe source: Bonza Books, Muffins and Quick Breads

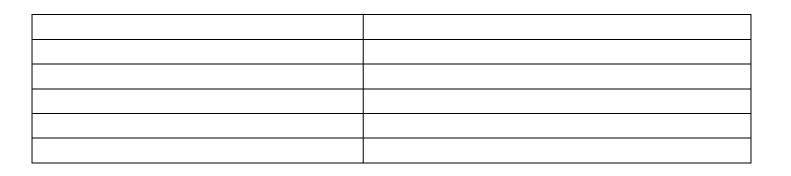
Equipment	Ingredients
Fry pan	180 g butter
Chopping board x 4	6 spring onions
Kitchen knife x 4	630 g plain flour (5 cups) + extra for trays and
	kneading
Scales	250 g self-raising flour (2 cups)
Measuring cups and spoons	6 teaspoons baking powder
Large mixing bowl	1 teaspoon baking soda (bicarbonate of soda)
sifter	8 teaspoons sugar
2 large flat oven trays	4 tablespoons of fresh herbs (such as thyme,
	rosemary, parsley, basil)
Pastry brush	250 ml of milk (1 cup)
	8 eggs
	3 tablespoons of olive oil

## 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. Light 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 placed 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.

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



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