

Spring onion and dried tomato rolls

(makes 12)

sponge

100 g bread flour

50 g water

2 g fresh yeast or a pinch dry yeast

dough

250 g bread flour

150 g fine semolina

13 g fresh yeast or 5 g dry yeast

270-300 g water

25 g olive oil

13 g honey

13 g salt

4 spring onions, chopped (white and green part)

60 g sun dried tomatoes (soaked in water and drained), in small pieces

Sponge

Mix all the ingredients for the sponge, knead well. Place in a bowl, cover with plastic wrap and let stand for 4 hours.

Dough

Place flour, semolina, yeast, water, oil, honey and salt in a mixing bowl and start kneading, when it is beginning to come together add the sponge in pieces. Knead until you have a souple dough. Let it rest. Take the dough out, flatten it on a lightly oiled surface and sprinkle the spring onion and tomato pieces over it. Roll it up and knead a little to incorporate them into the dough. Place in a lightly oiled bowl, cover and let rise until doubled.

Divide the dough into 12 equal pieces and roll them into rolls. Place on baking parchment on a baking sheet. Cover with greased plastic and let rise until almost doubled.

In the meantime preheat your oven to 220°C, preferably with ovenstone.

Sprinkle a little semolina on the rolls and slash them crosswise.

Bake them until light golden (about 18-24 minutes). Let them cool on a wire rack.

(adapted from "Pane" - Anna Gennari)

Original post can be found on my blog "Notitie van Lien" ©2011.

www.notatievanlien.blogspot.com