

Mini Bread Sticks

Makes approx. 8 small bread sticks

Equipment:

Electric mixer with dough hook
Measuring cups/spoons
Oven trays (2)
Baking paper
Cooling racks
Bread knife
Butter knife
Serving plates (1 per table)

Ingredients:

500g bakers flour
1 tsp. caster sugar
2 tsp. dried yeast
2 tsp. salt
80g rice bran or sunflower oil
300g warm water
Herb or garlic butter

What to do:

- Add the yeast, oil and caster sugar to the warm water in a small mixing bowl. Mix and set aside for 5 minutes until foamy.
- In the meantime, prepare your baking trays.
- Place the flour and salt into the bowl of the electric mixer.
- On a low speed, add the yeast mixture to the flour.
- Knead for 4-5 minutes until dough is smooth and silky.
- Turn dough out onto a clean, floured surface. Divide the dough in half, then into quarters.
- Further divide each quarter into 2 pieces.
- Roll each piece into a long, thin sausage shape approximately 20cm long.
- Place the mini bread sticks on the baking tray in neat rows (leave room for expansion as the dough rises).
- Turn oven to 200 degrees. Put the bread into the oven and bake for approx. 20 minutes or until golden.
- Remove bread from oven and set aside to cool.
- Serve bread sticks with herb or garlic butter (you can pre-slice and butter the bread pieces, ensuring there is enough for 1-2 pieces per person).