

Mini Bread Sticks

Makes approx. 8 small bread sticks.

<p>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)</p>	<p>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</p>
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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).