

Mini Bread Sticks

Equipment: Electric mixer with dough hook Measuring cups/spoons Oven trays (2) Baking paper Cooling racks Bread knife	Ingredients: 2kg plain flour 4 tsp. caster sugar 8 tsp. dried yeast 8 tsp. salt 320g rice bran or sunflower oil 1.2 kg warm water Herb or garlic butter
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What to do:

1. 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.
2. In the meantime, prepare your baking trays.
3. Place the flour and salt into the bowl of the electric mixer.
4. On a low speed, add the yeast mixture to the flour.
5. Knead for 4-5 minutes until dough is smooth and silky.
6. Turn dough out onto a clean, floured surface. Divide the dough into 1 piece per person. Take care to make each piece roughly the same size.
7. Roll each piece into a long, thin sausage shape approximately 10 cm long.
8. Place the mini bread sticks on the baking tray in neat rows (leave room for expansion as the dough rises).
9. Turn oven to 200°C. Put the bread into the oven and bake for approx. 15 minutes or until golden.
10. Remove bread from oven and set aside to cool.