

## Butter rolls

**Makes 24**

**250g softened unsalted butter,  
cubed, plus extra for greasing**

**200ml warm milk**

**6 eggs**

**600g strong flour**

**100g caster sugar**

**sea salt**

**7g fast-action yeast**

**sunflower oil, for greasing**

Place the milk in a saucepan over a medium heat for 2 mins, until it bubbles lightly. Take the pan off the heat, then beat 5 of the eggs into the milk, one at a time, using a hand whisk. Mix together the flour, sugar and a pinch of sea salt in a large bowl. Make a well in the middle with a fist, then add the yeast to the well. Pour the milk mixture into the well, and stir in a figure of eight motion. Mix in a food processor for 10 mins. The dough will be very soft.

On a liberally floured surface, knead the dough for 2 mins, then add two of the butter cubes and knead in. Adding a couple of cubes at a time, knead in all the butter, until integrated. Place in a large,

clean glass bowl and cover with cling film and a damp tea towel. Leave in a warm place for 2 hrs to prove. Knock the air out of the dough, then cover and place in the fridge overnight.

The next day, grease a baking tray with the extra butter. On a floured surface, cut the dough into 24 pieces. Shape the pieces into buns, dusting with flour. Arrange on the tray, distanced from each other, and cover with oiled cling film. Leave in a warm place to double in size for 1 hr.

Preheat the oven to 200°C/gas mark 6. Beat the remaining egg in a small bowl and brush it over the rolls. Bake for 15-20 mins, until golden.

## FLAVOURED BUTTERS

The addition of fruit to butter brings a natural sweetness. For 300g, follow the butter recipe to make half as much. Food process 140g strawberries, hulled and chopped into small pieces, then add the butter, pulsing a few times to combine. Transfer to a bowl, then knead the butter, until the strawberries are combined. Add a further 140g strawberry pieces and massage again. Sieve in 100g icing sugar and mix in. Transfer to a large sheet of baking paper and use it to roll the butter into a long sausage shape. Wrap the paper around it and twist the ends. Chill for 1 hr. Spread on muffins or scones. The butter will keep for 3 days in the fridge.

