

THE Kitchen CLUB

Learn to cook, eat well for life



Harvest Mice

Dinner Rolls

Makes 10 rolls

What a fun way to share our Harvest Meal – with the presence of Harvest Mice ☺ Get creative and turn your ordinary dinner roll into fun companions to your soup or meal. Don't limit yourself to cute mice, why not make up a farm load of animals!

Equipment

- Apron
- Very clean surface
- Mixing Bowl
- Kitchen Scales
- Measuring spoon
- Measuring Jug
- Pastry Brush
- Cling Wrap
- Dough Divider
- Baking Trays
- Baking Paper

Ingredients

- 400g Strong Bread Flour
- 100g Whole Meal Flour
- 1 ½ tsp quick yeast
- 1 ½ tsp salt
- 2 tsp sugar
- 3 Tbsp Olive Oil
- 300ml luke warm water
- Extra Olive Oil for bowl
- Raisins for eyes

Method

1. Preheat oven to 200°C/Fan180°C/400°F/Gas 6
2. In a large bowl, mix together the flour, salt and sugar.
3. Carefully measure the water and add the yeast. Stir well to dissolve the yeast.
4. Add yeast mixture to dry ingredients roughly mix it into the flour.
5. Knead well until the dough feels smooth and pliable – about 10 minutes. Use an electric mixer if you wish.
6. Divide the dough into 10 pieces. Then from each piece cut 1/5 which will be used for the ears and tail.
7. Shape the 10 pieces of dough into the shape of mice. From the small piece of dough, mould a long tail and shape 2 small ears.
8. Add the tails and ears to the body. Add raisins for the eyes and nose (optional).
9. Bake in preheated oven for 30 minutes or until cooked and golden brown. It should sound hollow when you tap the bottom.