Homemade Wheat Bread Rolls

czas przygotowania: **100 min**

poziom trudności: **średni**



Soft, fluffy homemade wheat bread rolls with a beautifully golden crust. Made with Gellwe Wheat Bread Roll Mix, these delicious rolls are easy to prepare and can be topped with poppy seeds, caraway seeds, nigella seeds or coarse salt for extra flavour and crunch. Bake them individually or arrange them close together to create a decorative pull-apart bread – perfect for breakfast, sandwiches or serving alongside your favourite meals.

Składniki

For the bread rolls:

- Gellwe Wheat Bread Roll Mix – 1 pack
- Lukewarm water – 300 ml
- Fresh yeast – 40 g
- Vegetable oil – 40 g

For topping:

- Egg white – 1
- Poppy seeds – as desired
- Nigella seeds – as desired
- Caraway seeds – as desired
- Coarse salt – as desired

Sposób przygotowania