



Tomato and basil rolls

Makes 12 rolls

Bread dough

450g plain flour

10g instant yeast

1tsp salt

40ml olive oil

350ml lukewarm water

Filling

24 cherry tomatoes, washed

1tbsp Buitoni Pesto Genovese

2tbsp fresh basil, chopped

200g mozzarella, diced

salt and freshly ground pepper

1 Preheat the oven to 180°C/gas mark 4. Grease a baking sheet and dust lightly with flour.

2 To make the dough, combine the flour, yeast and salt and add the oil. Stir in the lukewarm water and knead for about five minutes or until the mixture forms a soft, manageable dough.

3 Put the dough in a floured dish, cover it with clingfilm and leave in a warm place to rise until double in volume, about 20 minutes. Knock back the dough and divide into 12 uniform pieces.

4 To make the filling, mix all the filling ingredients in a bowl. Shape each piece of dough into a round ball and flatten it on a floured surface using your hand. Divide the filling among the 12 dough circles, fold them up and shape into neat rolls. Place the rolls on the prepared baking sheet and leave in a warm place for 10-15 minutes. Bake for 30 minutes until they have browned.

Fat	8g	Carbs	32g	Energy	228kcal
Protein	8g	Sodium	.1g	Fibre	3g



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