



## BAKERS DELIGHT BACON AND CHEESE ROLLS TM 5



Total: 1h 50min  
Preparation: 1h 30min



10 portion(s)



easy

### Ingredients

#### Full Ingredients List

1 1/2 teaspoons Yeast  
2 teaspoons castor sugar  
280 grams warm water  
1 teaspoon salt  
480 grams bakers flour  
1 teaspoon bread improver  
1 tablespoon olive oil  
1 egg Lightly Beaten  
Grated Tasty Cheese  
Diced bacon pieces


### Preparation

Place yeast, sugar and warm water in the bowl

**20 sec / speed 4**

Add salt, flour, bread improver and oil

**5 sec / speed 7 then**

**3 min /  "Dough mode" knead**

Transfer into lightly oiled bowl and cover with cling wrap

Leave to prove for approx 1 hr or until mixture has almost tripled in size.

Work the dough into 6- 12

rolls and place on a lined tray, almost touching

Pre Heat Oven to **180 degrees Fan Forced**

Leave rolls to prove for a further 30 minutes or until doubled in size

Score top of roll with a sharp knife

Brush with egg wash. Top with cheese and then bacon.

Bake for 15 - 20 minutes until golden

Brush with melted butter once cooked

Enjoy!



#### Caution:

Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities. **Risk of scalding by spraying of hot liquids:** Do not exceed the maximum filling quantity and observe the filling level markings of the mixing bowl!

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