

Rolls with beans

1h 

 30 min at 180° C (350° F / Gas mark 4) 

Ingredients

500 gr. (1 lb. 2 oz.) Schär "Bread Mix" Mix B, 10 gr. (1 tablespoon) dried yeast or 15 gr. (1 1/2 tablespoons) fresh yeast, 400 ml. (14 fl. oz.) lukewarm water, 50 gr. (2 oz.) grated aged sheep cheese (pecorino), 50 gr. (2 oz.) shelled thick beans.

Method

Mix the flour together well with the yeast. Add the oil, water, grated cheese, and chopped beans and mix together until a smooth, compact mixture is formed. With greased or flour-coated hands, form small rolls. Place on a baking tray that has been covered with greaseproof paper (wax paper), cover with a damp cloth and leave in a warm place to rise for approximately half an hour. Then bake in a preheated oven.

