



## SUPER SAVOURY BREAD ROLLS

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**SERVES** 8  
**PREP TIME** 20 MINUTES  
**COOKS IN** 40 MINUTES  
**DIFFICULTY** EASY

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Making our Super Savoury bread rolls, is as easy as pie, or rather rolls! You only need a few simple ingredients to impress your family and friends with the delicious result.

### INGREDIENTS

- 1kg fresh bread dough from your OK Bakery section
- 1 cup cream
- 1 cup milk
- 1 cup grated cheddar cheese
- 1 sachet of potato bake of your choice
- 5ml chopped garlic
- 5ml dried or finely chopped fresh parsley (optional)

### METHOD

- Preheat the oven to 180 °C.
- Grease a roasting pan with nonstick spray.
- Let the bread dough rise until doubled in volume.
- Mix the cream, milk, potato bake, garlic and parsley until combined well.
- Keep the cheese separate.
- Pour half the cream mixture into the prepared pan.
- Knead the dough down to size and pinch off balls of dough and pack them in the cream mixture in the roasting pan.
- Pour the rest of the cream mixture over the dough balls and sprinkle the cheese on top.
- Set the pan aside to rise until doubled in volume again.
- Bake at 180°C for 40-50 minutes or until golden brown and done.