

## Super Quick Oregano Rolls *(This recipe will make 24 rolls)*

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### Ingredients

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- 14g dried yeast
- 2 tsps. sugar
- 1 tsps. salt
- 2 cups warm water
- ¼ cup olive oil
- 5 cups of plain flour
- Sea salt and black pepper
- Dried oregano

### Method

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1. Set the ovens to 220°C
2. Empty 2 packets of yeast in a large silver bowl (14g total)
3. Add 2 teaspoons of sugar and 2 cups of **warm** water from the tap.
4. Whisk all the ingredients together with a whisk.
5. Add 1 teaspoon of salt and ¼ cup olive oil and whisk again.
6. You may like to add 2 tablespoons of dried oregano at this time or you may like to just sprinkle the dried herbs on the rolls before they cook.
7. Add 5 cups of plain flour and stir well with a wooden spoon.
8. Knead the dough on the bench top with your hands, break the dough into 2 pieces.
9. Spray 2 x 12-hole muffin tins with olive oil spray, you may like to use muffin papers instead.
10. Break the 2 pieces of dough in halves (to make 4 pieces in total) and then each of these 4 pieces into 6 piece (total 24 pieces).
11. Knead each roll well, mould the dough into a nice round shape and place in a muffin hole.
12. Once all rolls have been placed in the tins, brush with water and sprinkle with sea salt and black pepper, then dried oregano.
13. Leave the trays on top of the oven for 10-15 minutes to allow dough to rise slightly, then place in oven to bake for around 20 minutes until the rolls are golden.
14. Remove from oven and enjoy warm with soup.