

Fluffy buns - (recipe for 6 buns)



Ingredients:

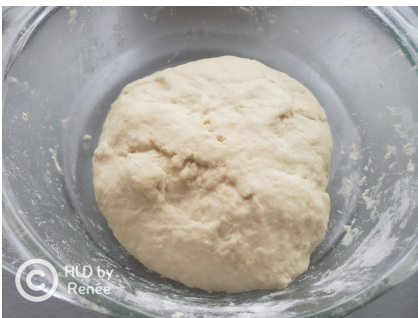
- 335 grams all purpose flour
- 190 ml lukewarm water
- 1 tbsp sugar
- 1 tbsp olive oil
- 1 tbsp instant yeast
- 1 tbsp salt

Instructions:

1. Mix the water, yeast, sugar and oil in a bowl. Then add the flour and salt.



2. Knead until it forms a dough ball. Let it rest (with a tea towel for 1 ½ - 2 hours)



3. Put a bit of flour on the kitchen counter and take the dough out of the bowl and knead it a bit more (not too much!)
4. Divide the dough into 6 pieces and roll them into bolls.
5. Flatten the bolls (1 - 1 ½ cm thick) and let it rest for another 30 minutes (cover them with a tea towel)



6. Preheat the oven to 240 degrees Celsius.
7. Put the buns on a parchment paper covered oven rack and place in the middle of the oven.
8. The buns will be ready after 5 - 7 minutes.



Tip:

You can freeze them (after they have cooled off) and reheat them in the oven (180 - 200 degrees Celsius)