

Herb Rolls

Season: All year round



From the garden: herbs, spring onions, eggs

Type: Side dish Difficulty: Medium

Serves: 24 - 30 rolls

Recipe source: *Bonza Books, Muffins and Quick Breads*

| Equipment | Ingredients |
|---------------------------|--|
| Fry pan | 180 g butter |
| Chopping board x 4 | 6 spring onions |
| Kitchen knife x 4 | 630 g plain flour (5 cups) + extra for trays and kneading |
| Scales | 250 g self-raising flour (2 cups) |
| Measuring cups and spoons | 6 teaspoons baking powder |
| Large mixing bowl | 1 teaspoon baking soda (bicarbonate of soda) |
| sifter | 8 teaspoons sugar |
| 2 large flat oven trays | 4 tablespoons of fresh herbs (such as thyme, rosemary, parsley, basil) |
| Pastry brush | 250 ml of milk (1 cup) |
| | 8 eggs |
| | 3 tablespoons of olive oil |

How to make it:

1. Preheat the oven to 180 degrees. Prepare 2 flat oven trays by greasing with butter, and covering with a very light dusting of plain flour.
2. Trim the roots from the spring onions, then wash and gently dry. Finely chop the spring onions into rounds.
3. Measure the butter, and melt over medium heat in the fry pan. Add the chopped spring onions and cook for 2-3 minutes or until soft. Remove from heat and set aside.
4. Meanwhile, wash and gently dry the herbs. Remove the leaves from the stalks and chop the leaves finely.

