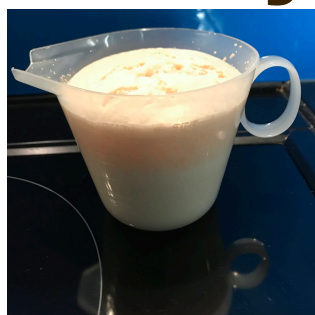




Salty *pretzels*



Not a mad keen bread baker, but I do love these little gems. They are a lot more tolerant of my imperfect skills than loaf bread would be, and ideal for snacks or with brunch/linner dishes that want a little something on the side.

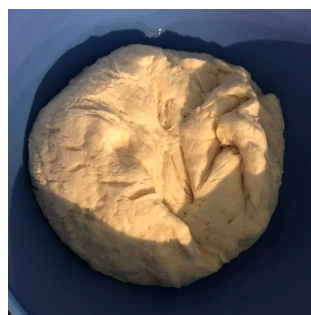
Method: Heat milk gently to get it warm – not cold, not hot!

Using a fork, whisk milk, yeast and sugar in a small jug. Leave for 10 minutes until frothy and bubbly.



Combine flour and salt in a mixing bowl. Make a well, tip in the milk mix. Stir to form a dough. Turn onto a lightly floured surface. Use your hands to mould (not knead) into a ball. Place into a clean, lightly oiled bowl. Cover and leave in a warm place for 30 minutes until the dough ball has about doubled in size.

When the dough is ready, now go ahead and preheat oven to 220°C (yes, quite hot).



Line two trays with baking paper.

Punch the dough, then turn out onto a floured surface and mould back into a ball. Divide into 12 portions. Roll each into a thin sausage about 35–40cm long. Put on the tray in desired shape.

Brush top lightly with a little egg, sprinkle with sea salt (and sesame seeds if you like).

Bake at 220°C for 12–15 minutes until golden brown.

- 2/3 cup of warm milk
- 7g sachet dry yeast
- 1/2 teaspoon caster sugar
- 1 1/1 cups plain flour
- 1/2 teaspoon salt
- 60g butter melted
- 1 egg, lightly beaten
- sea salt
- sesame seeds (optional)