

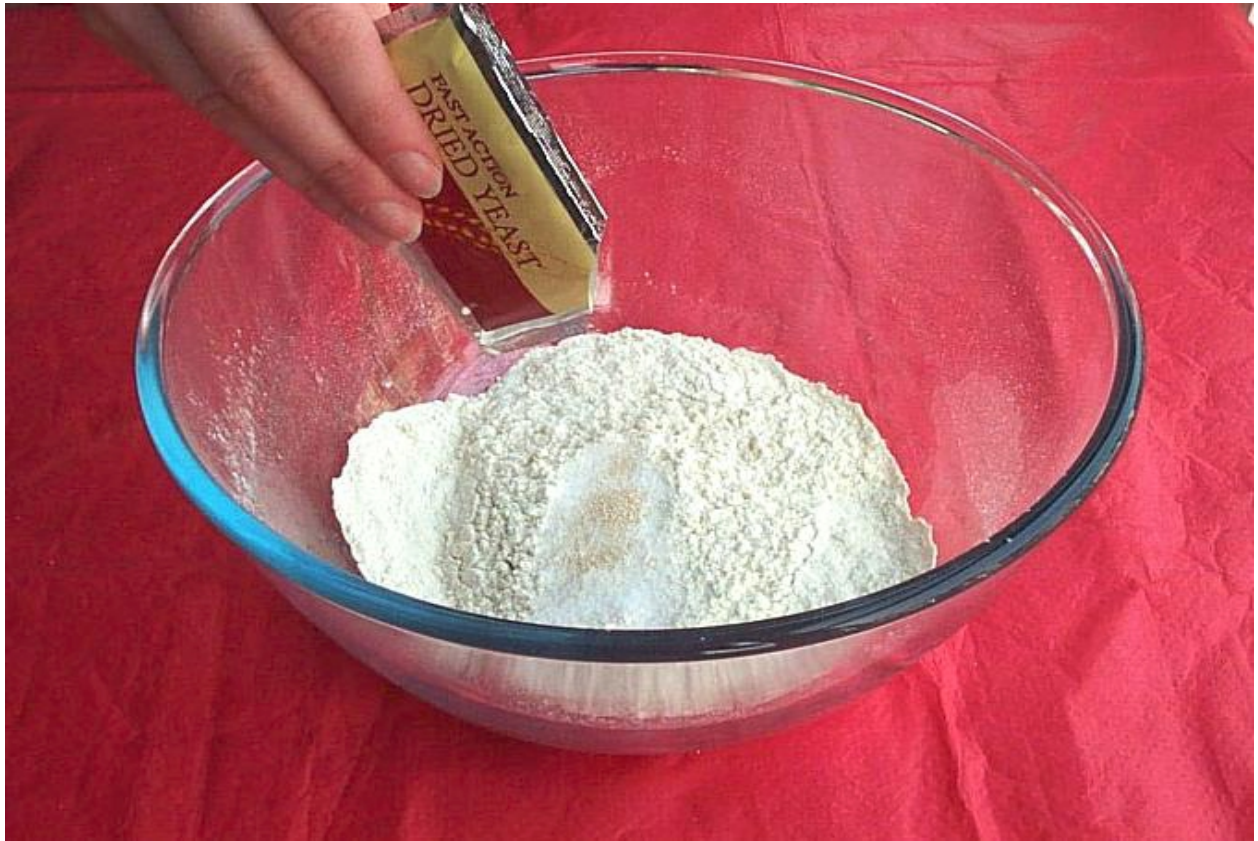
Preheat oven to 220C. Grease a baking tray.



Sift the flour and salt into a mixing bowl.



Stir in the yeast and sugar.



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Add the warm water and mix into a dough.



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Knead the dough for 10 minutes.



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Divide the dough into 4 and shape into rolls.



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Place the rolls on to the baking tray.



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Cover and allow to prove for 30 minutes.



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Bake for 10-15 minutes and allow to cool.



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The Bread Ingredients



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