

# Rustic Rolls



🍷 For 10-12 Rolls

## Ingredients

100 gr of sourdough (active) | 200 gr of flour "0" | 150 gr of warm milk | 1/2 teaspoon honey | 1 tablespoon extra virgin olive oil | 3 gr of salt

## Filling

12 black olives, roasted | 12 fillets dried tomatoes | 20 gr of pine nuts | 1 teaspoon thyme | 1 drop of oil

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## Method

The night before, please refresh the sourdough, so that it wake up. The next day take 100 gr of sourdough and put in a large bowl, add 150 gr of warm milk, the honey and, with a fork, dissolve the yeast well until it's without lumps. Add the flour, the salt and begin mixing with a fork until the flour will have absorbed all the milk. Add a tablespoon of oil and mix well and then put everything on pastry board and start working the dough with the hands, then beat the dough vigorously on the pastry board, it takes about 10 minutes. Form a ball and then cut on a cross, cover with a damp cloth and let rise for 3 hours. After this time, deflate the dough to obtain a rectangle, and proceed to the fold. Take one third of the overall rectangle and bend the two sides, left and right, one over the other, turn of 90° and repeat the operation. Cover with the cloth and let rest for one hour.

Take over the dough, spread it gently with your hands, avoid to release the air from the bubbles and form a rectangle. Sprinkle with olives and dried tomatoes, cutted into strips, add the pine nuts, thyme and a drizzle of olive oil. Roll up the rectangle in the length, cut slices of approximately 2.5 cm with a kitchen string (pass the string under the roll, take the two ends and cross over the roll, then pull to cut the slice) and place them in a baking pan covered with backing paper, putting the slices one centimeter away from each other. Cover and let stand for another 3 hours. Bake in preheated oven at 200° for 25-30 minutes. Remove from the oven and let cool on a grid.