



BETTER THAN BAKERY VEGEMITE® SCROLLS (TM6, TM5, TM31)

⌚ 10 min. ⌚ 1 hrs. 35 min. 🌱 easy ➡ 12 portions

INGREDIENTS

200 g three cheese mix (e.g. mozzarella, cheddar, Parmesan or feta), cut into pieces (1-2 cm)
300 g water
2 tsp dried instant yeast (1 sachet) or 20 g fresh yeast
20 g olive oil
1 tsp sea salt, to taste
500 g baker's flour, plus extra to dust
1 tsp bread improver
1-2 tbsp VEGEMITE®, warmed

USEFUL ITEMS

bowl, silicone bread mat, kitchen towel, ceramic or glass bowl, deep-sided baking dish, baking paper, rolling pin, sealable container

THERMOMIX PARTS

measuring cup

KITCHEN EQUIPMENT

oven

Preparation

1. Place cheeses into mixing bowl and grate **5 sec/speed 8**. Transfer into a bowl and set aside.
2. Place water, yeast, oil and salt into mixing bowl and warm **2 min/37°C/speed 1**.
3. Add flour and bread improver and combine **5 sec/speed 5**, then knead **Dough** $\frac{1}{2}$ **1 min**.
4. Transfer dough onto a silicone bread mat or floured work surface and work into a ball. Wrap in silicone bread mat, or place into a ceramic or glass bowl and cover with a kitchen towel. Leave to prove in a warm place until doubled in size (approx. 30 minutes).
5. Preheat oven to 200°C and line a deep sided baking dish (25 x 30 cm) with baking paper and set aside.
6. Knock down dough, then roll into a large rectangle. Spread 1-2 tbsp of warmed Vegemite® over dough and sprinkle with reserved cheese, then roll into a log shape starting from the longest edge. Cut into 12 slices. Place onto prepared tray, leaving approximately 1 cm gap between each bun. Cover and leave to prove for 20-30 minutes or until buns are puffy and almost touching. Bake 20-25 minutes (200°C) until golden.
7. Serve warm or allow to cool completely (approx. 1 hour) and transfer into a sealable container to store until use.

TIP

- This recipe was contributed to Recipe Community by Messy Nussy.