45 minutes Makes 12 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients:

- 600g store-bought bread dough
- 8 cups (2L) water
- <sup>1</sup>/<sub>4</sub> cup (60ml) bicarbonate of soda
- 4 tsp (20ml) salt flakes

## Method

- 1. Preheat oven to 180°C.
- 2. Lightly knock down the dough and divide it into 12 equal portions.
- 3. Roll into 5cm balls, flattening slightly to create a bun shape.
- 4. Set aside to rise for 10 minutes until puffy.
- 5. Combine water and bicarbonate of soda in a large pot and bring to a boil.
- 6. Add 3-4 balls of dough to boiling water, poaching for 2 minutes a side before flipping over.
- 7. Remove with a slotted spoon, drain thoroughly and place on a lined baking tray.
- 8. Repeat with remaining dough.
- 9. Sprinkle buns with salt and bake for 15-20 minutes or until golden. Set aside to cool.
- 10. Serve slider buns filled with your choice of protein or veg.

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