

# Shaping Bread



First divide your dough into three equal pieces.

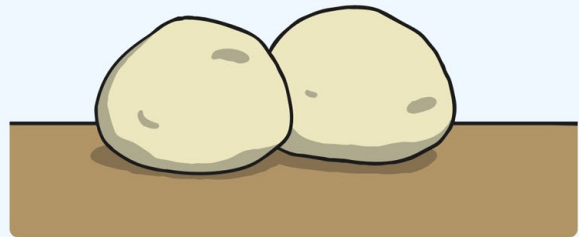


Then divide those in half to make six pieces.

## Round Rolls

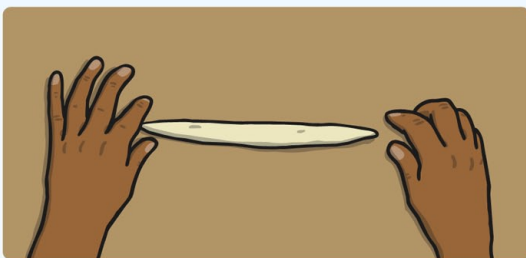


Work with your partner, each person has one piece. Make a cage over the top of the piece of dough and simply spin it onto the bench.



Stop when you have a round roll. You don't need any flour.

## The Knot



Take another two pieces of dough. have one piece each, and roll them out like you are making an iced bun, they should be a finger like shape. Roll it out longer and thinner then taper the edges slightly.



Now turn it into a knot.