

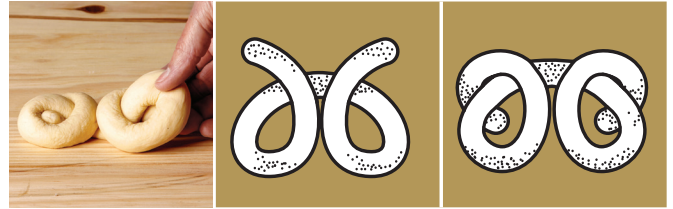
# Shaping Fancy Rolls

## Knot:



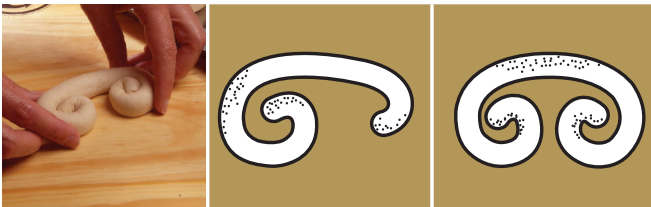
Roll the dough into 15 - 20 cm long strands. Form a loop and fold the loose end through from the bottom up to make a knot.

## Double Knot:



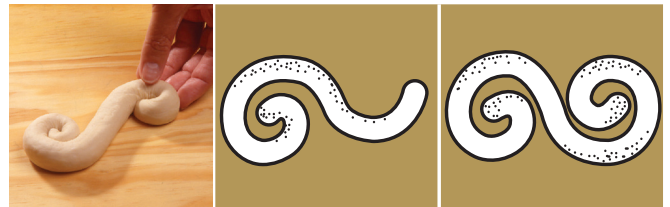
Roll the dough into a 30 cm long strand. Place both ends over the centre of the strand, forming two loops and two loose ends. Feed each loose end through the loops, from the bottom up.

## C Roll:



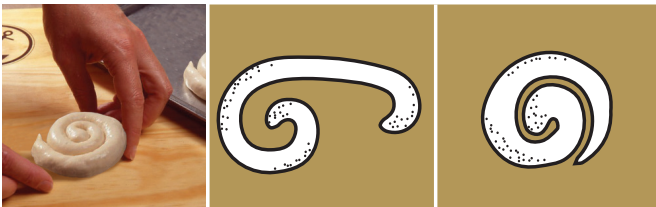
Spiral strand towards the centre, both ends to one side.

## S Roll:



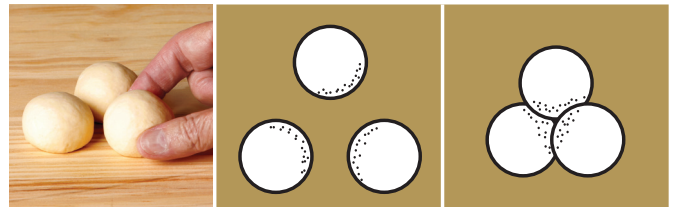
Spiral the one strand towards the centre, and the other end to the opposite side.

## Snail:



Spiral strand from the centre, all the way to the end.

## Clover Leaf:



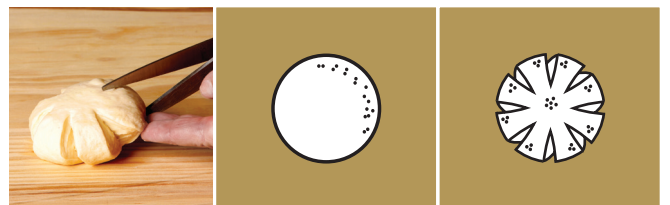
Divide dough into 3 equal pieces. Roll each piece into a round ball and place them together in the shape of a clover leaf.

## Loop & Spiral:



Form a loop and spiral the ends together. Fold the loop over the spiral.

## Star Burst:



Roll each piece into a round ball. Flatten slightly with the hand. Using a pair of scissors, cut from the outer end, half way into the middle.

# Shaping Fancy Rolls

## 1-Strand Plait & Round Plait:



Roll the dough into a 30 cm strand. Hold left end with left hand and place the right end over the left end, forming a longer loop and a loose end, making sure the loop and loose end are the same length. Feed the loose end through the loop, from the bottom up, and twist the loop towards you. Feed the loose end through the small loop, from the bottom up. To make a round plaited roll, fold the ends of the 1-strand plait, towards each other.

## Rosette:



Roll dough into a 30 cm strand. Hold the left end of the strand in left hand and bring right end over the left end, making a small loop and leaving a long loose end. Feed the loose end in and out of the loop until the two ends meet. Place the ends towards the baking tray.

