**Minecraft bread and red soup**

**Bread Rolls:**

* 500g [strong white bread flour](https://www.bbcgoodfood.com/glossary/flour-glossary) , plus extra for dusting
* 7g sachet fast action yeast
* 1 tsp [white caster sugar](https://www.bbcgoodfood.com/glossary/sugar-glossary)
* 2 tsp fine salt
* 1 tsp [sunflower oil](https://www.bbcgoodfood.com/glossary/sunflower-oil-glossary) , plus extra for the work surface and bowl
* Black food colouring
* **STEP 1**

Tip the flour, yeast, sugar, salt and oil into a [bowl](https://www.bbcgoodfood.com/content/top-five-mixing-bowls). Pour over 325ml warm water, then mix (with a spatula or your hand), until it comes together as a shaggy dough. Make sure all the flour has been incorporated. Cover and leave for 10 mins.

* **STEP 2**

Lightly oil your work surface and tip the dough onto it. Knead the dough for at least 10 mins until it becomes tighter and springy – if you have a [stand mixer](https://www.bbcgoodfood.com/review/best-stand-mixers)you can do this with a dough hook for 5 mins. Pull the dough into a ball and put in a clean, oiled bowl. Leave for 1 hr, or until doubled in size.

* **STEP 3**

Tip the dough onto a lightly floured surface and roll into a long sausage shape. Halve the dough, then divide each half into four pieces, so you have eight equal-sized portions. Roll each into a tight ball and put on a dusted [baking tray](https://www.bbcgoodfood.com/content/kimberley-wilsons-top-5-baking-trays), leaving some room between each ball for rising. Cover with a damp tea towel and leave in a warm place to prove for 40 mins-1 hr or until almost doubled in size.

*We then shaped these into squares, and with a knife and black food colouring made some minecraft faces!*

* **STEP 4**

Heat the oven to 230C/210C fan/gas 8. When the dough is ready, dust each ball with a bit more flour. (If you like, you can glaze the rolls with milk or beaten egg, and top with seeds.) Bake for 25-30mins, until light brown and hollow sounding when tapped on the base. Leave to cool on a [wire rack](https://www.bbcgoodfood.com/content/kimberley-wilsons-top-five-cooling-racks).

RED SOUP

4 tablespoons unsalted butter

1/2 large onion, cut into large wedges

1 (28-ounce) can tomatoes, we prefer to use whole peeled or crushed, see notes for fresh tomatoes

1 1/2 cups water, low sodium [vegetable stock](https://www.inspiredtaste.net/34272/homemade-vegetable-broth-recipe/), or [chicken stock](https://www.inspiredtaste.net/4719/homemade-chicken-stock/)

1/2 teaspoon fine sea salt, or more to taste

Melt butter over medium heat in a Dutch oven or large saucepan.

Add onion wedges, water, can of tomatoes with their juices, and 1/2 teaspoon of salt. Bring to a simmer. Cook, uncovered, for about 40 minutes. Stir occasionally and add additional salt as needed.

Blend the soup, and then season to taste. The soup doesn’t need to be ultra-smooth, some texture is a nice touc

 