

ingredient variation

DINNER ROLLS

Classic dinner-roll doughs don't always include egg and butter, but these additions make rolls a bit more delicious and tender. The optional millet topping in this recipe adds nutty crunch. Another option is scoring the tops of the rolls to provide welcome adornment (although scoring doesn't play a functional role here).



TOTAL TIME

Active 11 min
Inactive 3 h 29 min

DDT

24-26°C /
75-78°F

DIFFICULTY

Easy:
mixing, shaping

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YIELD / SHAPE

17 rolls

INGREDIENTS	WEIGHT	VOLUME	
① Water	270 g	1¼ cups	54
Nonfat powdered milk	25 g	3 Tbsp + 1 tsp	5
Instant dry osmotolerant yeast	5 g	2 tsp	1
② Bread flour	500 g	3¾ cups	100
Butter, softened	75 g	⅓ cup	15
Egg, cold	60 g	1 ea	12
Sugar	30 g	3 Tbsp	6
Fine salt	10 g	1¾ tsp	2
For the Topping			
Egg wash see page 3-270	as needed		
Millet, optional	as needed		
Yield	~1.00 kg*		

NET CONTENTS		
Ingredients	Weight	
Flour	500 g	100
Water	329 g	65.8
Fat	67 g	13.4
Sugar	55 g	11
Salt	10 g	2
Yeast	5 g	1

Consume within 1-2 d, or freeze for up to 2 mo.

For salt, flours, substitutions, and other notes, see pages viii–xi.
*Yield does not include topping.

GENERAL DIRECTIONS				TIME
		PROCEDURE	NOTES	active/inactive
MIX	by machine	combine ① in mixer's bowl, and stir to dissolve yeast; add ②, and mix on medium speed to full gluten development; transfer to a lightly oiled tub or bowl, and cover well with a lid or plastic wrap	see Machine Mixing options, page 291	10–14 min
BULK FERMENT		1 h total; 1 book fold after 30 min, 30 min rest after fold	see Folding, page 3-128; line a sheet pan with parchment paper	1 min / 1 h
DIVIDE/SHAPE	divide	roll	see How to Divide Your Dough, page 3-136	3–5 min
		55 g		
	shape	roll	see How to Shape Round Rolls, page 3-176; apply egg wash before proofing	3–5 min
FINAL PROOF	27 °C / 80 °F 65% RH	¾–1 h	place rolls 2.5 cm / 1 in apart on the sheet pan; apply egg wash and sprinkle with millet before baking	¾–2 h
	21 °C / 70 °F	1½–2 h		
BAKE		see rolls in the French Lean Bread Baking Times and Temperatures, page 33	see page 3-270	10–15 min
TOTAL TIME				by machine 11 min / 3 h 29 min

