

# PIZZA OVEN BREAD ROLLS

Yield: 13

200g	Bread Flour
200g	All Purpose Flour
10g	Yeast, active
10g	Salt
1 tbsp	White Sugar
25g	Butter, melted
240g	Milk, tepid
1	Egg, room temp
	+
1	Egg (egg wash)



## METHOD

Place the two flours into the bowl of a stand mixer. Add the yeast and sugar to one side of the bowl and the salt to the other side.

\*\* If you are using instant yeast, bloom the yeast in a small amount of water to activate before using.

Add the milk, melted butter and egg to a small bowl and whisk together with a fork. Add to the flour.

Mix on low speed for 2 minutes until the ingredients are incorporated together.

Turn the mixer to medium speed and mix for a further 6 to 8 minutes until a soft smooth dough has formed.

Remove the dough and place into a clean bowl and cover with plastic wrap or a clean kitchen towel and set aside to proof for 1-2 hours, until doubled in size.

Prepare a baking tray (pizza oven proof) lightly dusted with flour.

After the dough has doubled in size, remove from the bowl and weigh the dough.

Divide the dough into 13 portions approximately 50g each.

One at a time, form the bread rolls.

Gently flatten each piece of dough. Fold the two opposite sides to meet in the middle, then fold the other sides to meet in the middle, pinching the middle together to create a seam.

Using the palm of your hand and your fingertips, gently roll the balls on the countertop in a fast circular motion to form a smooth, round shape.

Place the rolls onto the prepared baking tray, allowing space between them, and cover with a plastic bag and proof for 60-90 minutes, until the rolls have doubled in size.

Preheat the pizza oven to 250C (480F) or the lowest setting on the pizza oven.

When the rolls are proofed, brush with egg wash, score the top with a lame or sharp knife and place into the pizza oven.

Bake for 5 minutes, turning the baking tray regularly. The top of the rolls will brown very quickly.

When the tops are deeply coloured, place a sheet of aluminium foil over the bread rolls.

Continue to cook for a further 8-10 minutes until the internal temperature reaches 375F (190F).

Remove the tray from the oven and transfer to a wire rack to cool.