

DINNER ROLLS

Yield: 16

INGREDIENTS

2 & ½ tsp	Yeast, active
200-250g	Water, tepid
360g	All Purpose Flour
8g	Salt
15g	White Sugar
85g	Butter, soft
28g	Milk Powder
40g	Dried Potato Flakes



METHOD

Place the flour, milk powder and dried potato flakes into the bowl of a stand mixer.

Add the yeast and sugar to one side and the salt to the other side of the bowl.

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

Add the soft butter.

Attach the dough hook to the stand mixer and begin to mix on low speed.

Add 200g water to start and mix on low speed for 5-7 minutes until a smooth dough has formed.

The dough should come away from the sides of the bowl.

If the dough is not forming a bowl, continue adding water, a tablespoon at a time until a smooth dough has formed. (the water quantity is relative to the environment's humidity).

Once a smooth ball has formed, place into a clean bowl and cover with plastic wrap.

Proof the dough for 1 hour or until it has doubled in size.

After the proofing time, weigh the dough and divide into 16 equal pieces or 24 pieces for small rolls. Cover the rolls with a clean kitchen towel and let rest for 15 minutes.

After the rest time, 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 a tray lined with parchment paper, with a small space between them.

Cover the tray with a plastic bag and proof for approximately 1 hour, until the rolls have doubled in size and are touching one another.

Preheat the oven to 350F (177C).

Bake the rolls for approximately 15 minutes until golden brown, then remove and set aside on a wire rack to cool.