

PULL-APART ROLLS

Yield: 16 or 24 mini

INGREDIENTS

420g	All Purpose Flour
2 tsp	Yeast, active
25g	Dried Potato Flakes
20g	Milk Powder
15g	White Sugar
10g	Salt
57g	Butter, soft
150g	Water, tepid
115g	Milk, warm
+	+
2 tbsp	Butter, Melted (glaze)



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 water and milk to a container and mix together.

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

Add the soft butter and water/milk mixture to the dry ingredients.

Mix on low speed for 8-10 minutes until a soft dough has formed.

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.

Line 1 large or 2 small circular trays with parchment paper and arrange rolls in a circular pattern, putting the buns close together.

If using a square or rectangle tray, arrange rolls in rows.

Cover the rolls with a plastic bag and proof for approximately 1 hour, until the rolls have doubled in size and are crowding against each other.

Preheat the oven to 350F (177C).

Bake the rolls for approximately 18-20 minutes until golden brown and the edges of the centre bun springs back lightly when touched.

Remove from the oven and brush with melted butter to glaze then set aside to cool on a wire rack to cool.