



Dinner Rolls



DIFFICULTY: MEDIUM



PREPARATION TIME: 45
MINUTES PLUS PROVING
TIME



COOKING TIME: 15-18
MINUTES



SERVES: 18

Ingredients

- ½ cup milk, warmed
- 200ml water, warmed
- 40g butter, melted
- 2 tsps dried yeast
- 2 tsps sugar
- 3 1/4 cups bread flour
- 2 tsps salt
- 1 egg, lightly beaten

Method

To make your dinner rolls, combine the milk, water, butter, yeast and sugar in a bowl and allow to stand for 5 minutes. The mixture will begin to foam.

Sift the flour & salt into a large bowl. Make a well in the centre and add the milk mixture and the egg and mix well to combine and form a dough.

Turn onto a lightly floured surface and knead the dough for 8 to 10 minutes or until smooth and elastic. Shape the dough for the dinner rolls into a ball and place into a lightly greased bowl.

Select Dough Prove 1 and allow the dough to prove for 35 to 40 minutes or until doubled in size. After proving, knock the air out of the dough and knead on a lightly floured surface. Divide the dough into 18 even size pieces.

Knead each piece and form into a round shape then place onto the universal tray that has been lined with baking paper. Allow room for rolls to spread. Place the tray into the oven and prove again for 20 to 25 minutes or until doubled in size. Remove the tray from the oven and preheat oven on Bread Baking to 200°C.

Bake the rolls on shelf level 3 for 15 to 18 minutes or until golden and cooked (see note if you have an oven with VarioSteam).

Notes

If using VarioSteam select High Steam when baking the rolls.