



Miele

Soft dinner rolls

By Miele

20 minutes, plus proving time

Preparation Time

20 minutes

Cooking time

12 serve

Serves

INGREDIENTS

60 g butter, melted
1 ½ tbsp (30 ml) milk
375 ml (1 ½ cups) warm water
(approximately 37°C)
2 tsp (7 g) dry yeast
600 g (4 cups) Baker's flour
35 g (¼ cup) cornflour
1 ½ tbsp white sugar
2 tsp salt flakes
Extra flour, for dusting
30 g butter, extra, melted, for glazing

Miele accessories

Universal tray

METHOD

1. In the bowl of a freestanding mixer with whisk attachment, add the butter, milk, water and yeast and lightly whisk together. Allow to stand for 5 minutes, or until small bubbles form.
2. Add the flour, cornflour, white sugar and salt to the bowl and mix with the yeast mixture until it resembles a shaggy mix, there should be no dry flour. Cover the bowl with a tea towel and sit for 10 minutes.
3. Knead the dough in the freestanding mixer with a hook attachment for 10 minutes on medium speed. Place the dough into a lightly oiled bowl.
4. Place the dough into the oven on Prove yeast dough for 45 minutes, or until doubled in size.
5. Place the dough onto a lightly floured surface and divide the dough into 12 pieces (approximately 100 g each).
6. Lightly sprinkle some flour over the dough and loosely shape into balls, this is a sticky dough so keep your hands clean and floured.
7. Lightly dust a universal tray with flour. Place the dough balls 2 cm apart on the tray and gently flatten down to around 2 cm high. Place the tray into the oven on Prove yeast dough for 20 minutes, or until doubled in size.
8. Preheat the oven on Moisture Plus with Fan Plus at 200°C with 1 manual burst of steam.
9. Place the tray onto shelf level 2, releasing a burst of steam immediately. Cook for 20 minutes, or until golden brown and cooked through. Brush the top of each roll with the melted butter.

Hints and tips

- Leftover whey from yoghurt or mascarpone can be used in this recipe instead of water.
- Baps are British bread rolls often made with butter and milk. They are usually softer than traditional rolls.
- This recipe makes excellent burger buns, just flatten them a little more before baking.
- These rolls are great with bacon, eggs and tomato relish.
- Baker's flour, also called bread flour, is a high protein wheat flour. The extra gluten helps the dough rise and hold its shape. It can be found in most supermarkets.
- Bread crumbs can be made using leftover rolls. Break up the bread and toast on Fan Plus at 125°C for 15 minutes,

or until they are crisp.