

Rohlíky

Ingredients

Rolls

- 4 cups unbleached flour
- 4 Tbsp butter, slightly melted
- 2 packages dry yeast
- 1 cup lukewarm milk (or water)
- 1 tsp sugar
- 2 tsp salt
- 1 egg, lightly beaten

Topping

- 1 egg, lightly beaten
- A little milk
- Coarse salt
- Poppy or caraway seeds

Directions

1. Put yeast in small bowl with 2 tbsp lukewarm milk and 1 tsp sugar. Let sit until yeast is active.
2. Add 2 tbsp flour and 1/2 cup lukewarm milk to yeast and let rise for 5-10 minutes.
3. Mix 4 cups flour and salt. Add yeast mixture, remaining milk, butter, & egg.
4. Knead by hand or in mixer until soft dough is formed.
5. Cover with warm damp cloth and place in unheated oven to rise for 1 hour.
6. Divide dough into 3 balls and roll out slightly into circles. Cut each circle into 3 triangular pieces, and roll gently to about 3/4 inch thick.
7. Starting at wide end, roll each piece into a crescent, and place on parchment-covered baking sheet.
8. In a small bowl, mix egg with a little milk. Brush egg mixture on rohlíky and sprinkle with coarse salt and caraway or poppy seeds.
9. Cover with a sheet of plastic wrap and let rise a second time for at least 20 minutes.
10. Heat oven to 375.
11. Bake for 15 to 20 minutes, until very slightly golden.