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Pull-Apart Potato Rolls

4 Ratings

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Ingredients

- ☐ 1 medium Yukon Gold potato (about 6 ounces), scrubbed
- ☐ 1 cup whole milk
- ☐ ½ cup (1 stick) unsalted butter, melted, plus more for brushing
- ☐ 1½ cups all-purpose flour
- ☐ 2 ¼-ounce envelopes active dry yeast (about 4½ teaspoons)
- ☐ 3 (heaping) tablespoons sugar
- ☐ 2 large eggs, beaten to blend
- ☐ 1 large egg yolk, beaten to blend
- ☐ 2⅔ cups (or more) bread flour
- ☐ 1 tablespoon flaky sea salt, plus more
- ☐ Vegetable oil (for surface)

Special Equipment

- ☐ A potato ricer

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Recipe Preparation

- Boil potato in a small saucepan of boiling water (no need to add salt) until a paring knife passes through flesh with no resistance, 30–40 minutes; drain. When cool enough to handle, pass through ricer into a small bowl (peel won't go through; discard).
- Mix milk and ¾ cup riced potato in the bowl of a stand mixer with whisk attachment until no lumps remain. Add ½ cup butter and mix until incorporated. Switch to dough hook. Add all-purpose flour, yeast, and sugar and mix on medium speed,

scraping bottom and sides of bowl as needed, until a very wet, sticky dough forms, about 2 minutes.

- Let dough rise, uncovered, in a warm spot, 30 minutes (it will have puffed slightly).
- Add eggs, egg yolk, $2\frac{2}{3}$ cups bread flour, and 1 Tbsp. salt and mix on medium-high, adding more bread flour if needed, until dough is smooth and elastic, about 5 minutes. Brush surface of dough with butter, cover, and let rise in a warm spot 30 minutes (dough should rise $1\frac{1}{2}$ times its initial size).
- Turn out dough onto a lightly oiled surface and divide into 18 pieces; roll each into a ball using your palm. Brush a 13x9" baking dish with butter and place balls side by side in dish (rolls will be touching). Brush tops with more butter. Let sit, uncovered, in a warm spot 1 hour.
- Preheat oven to 400°. Brush dough again with butter and sprinkle with salt. Bake rolls until deep golden brown, 15–20 minutes. Transfer dish to a wire rack and let rolls cool in dish 10 minutes. Turn out rolls onto rack and let cool 30 minutes before serving.

Nutritional Content

Per roll: Calories (kcal) 210 Fat (g) 7 Saturated Fat (g) 4 Cholesterol (mg) 50
Carbohydrates (g) 29 Dietary Fiber (g) 1 Total Sugars (g) 3 Protein (g) 5 Sodium
(mg) 410



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