



Sixty Minute Rolls

These rolls can really be made in just about 60 minutes. The key to success with dinner rolls is to remember that a soft roll requires soft dough. Don't be afraid to double this recipe. It's a true baker's recipe and everything can be increased by the same proportion.

Yield: 12 Generous Dinner Rolls or 24 mini-rolls

1 1/2 cups hot water (355 g)	1 egg, slightly beaten (50 g)
1/3 cup dry milk powder (40 g)	4 1/2 – 5 1/2 cups unbleached all-purpose flour (570 – 700 g)
1/4 cup butter (60 g)	4 teaspoons instant dissolving dry yeast (about 2 packets) (12 g)
1 Tablespoon kosher salt (10 g)	
1/3 cup sugar (70 g)	

1 egg yolk beaten with 1 Tablespoon water

In a large bowl combine hot water, butter, dry milk, salt and sugar. Stir to combine.

NOTE: If using liquid milk instead of dry milk, scald 1-1/2 cups of milk, and pour into large mixing bowl. Add butter, salt and sugar and stir.

When the mixture is lukewarm add the slightly beaten egg and stir well.

Add 3 cups of flour, and sprinkle flour with the yeast. Stir to incorporate. Add the remaining flour, one-cup at the time, until the dough come cleanly away from the sides of the bowl. Turn the dough out onto a lightly floured surface and scrape out the bowl. Lightly oil the bowl and set aside.

Knead the dough, using only enough remaining flour to keep the dough from sticking to your hands or the board. The dough should be soft and elastic but not sticky.

Place the dough into the oiled bowl, turn to oil all surfaces and cover with plastic wrap and a clean towel. Let sit in a warm place for about 15-20 minutes.

Pre-heat oven to 375° F.

Punch down dough and divide into 12 or 24 pieces (about the size of a jumbo egg or half that size). Form into desired shapes. Place on a greased and/or parchment lined baking sheet, about 2 inches apart.

NOTE: For the mini-rolls, they are better baked in greased and/or parchment lined cake pans. The sides help the rolls retain moisture.

Lightly cover with plastic wrap and a clean towel and let rise in a warm place until doubled, about 15-20 minutes.

Brush tops with the egg yolk beaten with 1 Tbsp. of water. Sprinkle with sesame or poppy seeds or leave plain.

Bake at 375° F for 15-20 minutes or until done (interior temperature of 195-200° F or until a tooth pick, inserted into the center comes out clean).

Remove from pan immediately and cool on a rack. Serve while still warm.

NOTES:

60 Minute Rolls and Couronne Bordelaise



Couronne Bordelaise

(Crown from Bordeaux)

There are a number of recipes on the web with videos of making the Couronne Bordelaise. I learned to make it from Jeffery Hamelman at King Arthur Flour's Baking Education Center without any special equipment using his basic French Bread formula. The one in the photo was made using our 60 Minute Roll dough, because that's what I was working with.

This video from Breadtopia is pretty good and if you advance to the 5-minute point you'll see the shaping:

<http://www.ifood.tv/recipe/couronne-bordelaise> and you'll skip the bread making part.

I used 25 ounces (710 g) of dough cut into eight (8) 2.5-ounce (70 g) pieces and one (1) 5-ounce (140 g) piece. I soft shaped the pieces into rounds, covered them and let them rest 15 minutes.

I flattened the 5-ounce piece on a floured surface and rolled it out into a thin 10-inch round. Place the round on lightly floured parchment on a half-sheet pan. Brush the edge with oil. Round up and tighten each of the eight 2.5-ounce pieces and place on the edge of the 10-inch disk. Cut the center of the disk into triangles (cut from the center to between each ball) and push the point of each triangle into the center of each ball. Cover and let rise until nearly doubled.

Place another parchment lined half-sheet pan above the crouonne, without pressing on it and flip both half-sheet pans over and lift off the first pan and parchment.

Let rest 10 minutes and place into a pre-heated 375° F oven for 18 to 21 minutes.

Cool on a rack.