

DINNER ROLLS

YIELD: 12 dinner rolls | TIME: 1 hour preparation + 12 hour proof + 2-3 hour additional proof



WHAT YOU NEED:

PREFERMENT

45g bread flour
45g water
1 pinch dry yeast

PORRIDGE

35g rolled oats
105g water
1 pinch salt

DINNER ROLL DOUGH

Porridge (from above)
Preferment (from above)
200g bread flour
80g milk
50g butter, soft
25g honey
7g salt
1g dry yeast

WHIPPED HONEY-CINNAMON BUTTER

110g butter, soft
30g honey
2g cinnamon
1 pinch salt

EGG WASH

1 egg yolk
1 splash water

MIXER SPEEDS

Ankarsrum - Low: 2pm; High: 4pm
KitchenAid - Low: 1; High: 7

(See TOOLS on next page)

PREPARATION:

STEP 1: MIX THE PREFERMENT

In a small bowl, combine the flour, water and yeast. Mix by hand until completely combined, about 2 minutes. Cover and ferment for 12 hours at room temperature.

STEP 2: MAKE THE PORRIDGE

First, combine the rolled oats, salt and water in a small pot and mix with a wooden spoon until thoroughly combined. Cook on medium-low heat and stir often to prevent scorching. Bring the mixture up to a boil, then reduce to a simmer and cook until very thick (about 3-4 minutes). Once thick, pour it out into a tray or bowl and allow to cool to room temperature.

STEP 3: MIX THE DOUGH

In the bowl of your mixer, fitted with the roller and scraper (or KA dough hook), combine the preferment, porridge, and remaining Dinner Roll Dough ingredients. Mix on low speed until all are incorporated and homogenous (about 4 minutes). You may need to scrape down the sides of the bowl to ensure no dry pockets of flour remain. Once incorporated, turn the mixer up to medium-high and mix until a smooth, shiny dough forms and pulls away from the sides of the bowl (about 10-12 minutes).

STEP 4: BULK FERMENT

Cover the dough and let rest at room temperature for 1 hour.

STEP 5: PORTION AND PROOF

Lightly flour your work surface. Remove the dough from the bowl, and place on your floured surface. Portion the dough to 50g each; you should get 12 portions. Round each dough piece by hand, then place in the Challenger Bread Pan, lined with parchment and coated in pan spray. Cover with the lid of the pan and proof for 1-2 hours in a warm area or until doubled in size; the dough should be light and airy.

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WHAT YOU NEED:

TOOLS

[Ankarsrum mixer](#)
[Baker's Scale](#)
Baking Tray
[Challenger Bread Pan](#)
Challenger Bench Knife
Dough Covers
Pan Spray
[Parchment Paper](#)
Pastry brush
Rolling Pin
Small Bowl
Small Pot
Whisk

RECIPE VIDEO

[YouTube](#)

PREPARATION:

STEP 6: MAKE WHIPPED HONEY-CINNAMON BUTTER

In the bowl of your stand mixer, fitted with the roller and scraper (or KA paddle), combine all of the ingredients for the butter. Mix on slow until they are homogenous, then turn the mixer up to high and whip for another 3-4 minutes until light and fluffy. Remove from the bowl and into a serving vessel.

STEP 7: EGG WASH AND BAKE

Combine the egg and egg yolk in a small bowl and blend well with an immersion blender or a whisk, whichever you prefer. Preheat an oven to 375°F (190°C). When the bread is ready to bake, brush the tops of the rolls with the egg wash. Bake for 30 minutes or until desired color is achieved. It should be deep golden brown and delicious.

Allow to cool slightly before serving with the whipped honey-cinnamon butter on the side.

Please tag #oatporridgedinnerrolls
— we will comment and answer
any questions!

