

GARLIC BUTTER DINNER ROLLS

YIELD: 20 buns | TIME: Prep Time: 2 hours 30 minutes ,Total Cook Time: 30 Minutes



WHAT YOU NEED:

DOUGH

700g bread flour plus more for dusting
7g instant yeast
125g milk
245g plain yogurt at room temperature
50g white sugar
56g unsalted butter at room temperature
10g kosher salt
2 large eggs

TO TOP

1 egg beaten with a little bit of water for egg wash
98g unsalted butter, cut into pieces, at room temperature
5 cloves finely chopped garlic
Chopped fresh parsley
Flaky salt and freshly ground black pepper

TOOLS

[Baker's Scale](#)
[Challenger Bread Pan](#)
[Bench Knife](#)
[Oven Gloves](#)
[Pre-Cut Parchment Paper](#)
Stand Mixer
[Flour Sack Towels](#)

PREPARATION:

STEP 1: MAKE THE TANGZHONG

Whisk the milk, 42g of the bread flour, and ½ cup water in a small saucepan until smooth. Cook over medium heat, whisking constantly, until a paste forms that is similar in consistency to stiff mashed potatoes. Remove from heat and allow to cool before scraping the tangzhong into the bowl of a stand mixer fitted with the dough hook.

STEP 2: MIX THE DOUGH

Add the instant yeast, yogurt, sugar, kosher salt, 2 eggs, 56g of butter, and remaining 658g bread flour to the bowl of the stand mixer with the tangzhong. Mix on low speed until a shaggy dough forms. Increase speed to medium and mix until the dough is smooth and supple, about 8–10 minutes. If the dough is still extremely sticky, you may add more flour 1 tablespoon at a time. The dough should be soft, but not messy.

STEP 3: FIRST RISE

Scrape dough onto a work surface and form into a smooth ball. Lightly dust the dough with flour before placing into a clean bowl covered with a clean flour sack towel in a warm place until doubled, about 1-1 1/2 hours.

STEP 4: DIVIDE AND SHAPE THE BUNS

Once the dough has risen, line your Challenger Bread Pan with a piece of Pre-Cut Parchment Paper. Turn the dough out onto a lightly floured surface and roll into a rectangle that is about 10" x 8". Using a Bench Knife, divide the dough into 20 squares, approximately 2" in size.

Working with 1 piece of dough at a time, gather all the corners together and pinch closed to form a dumpling shape. Place seam side down on an unfloured work surface. Cup your hand over dough move your hand in a rapid circular motion, to form dough into a tight ball. The dough should lightly stick to the work surface to create surface tension and help it form into a perfect ball. Place the dough ball in the prepared Challenger Pan and repeat with remaining pieces of dough. Loosely cover a clean flour sack towel and let sit in a warm place until rolls are nearly doubled in size, about 45–60 minutes.

recipe cont'd on the next page.

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PREPARATION:

STEP 5: BAKE THE BUNS

While the buns are rising, preheat the oven to 375°F. Brush the tops of each bun with the egg wash and sprinkle with flaky salt and pepper. Bake for about 25-30 minutes until the tops of the buns are deep golden brown.

While the buns are baking, melt the 98g of butter and remove from heat. Add the finely chopped or pressed garlic and chopped fresh parsley. As soon as the buns are done baking, brush liberally with the garlic butter and top with more flaky salt and pepper if desired. Serve warm.