

Milk rolls - Virtual Workshop Version

Recipe for 2



Description

Small pieces of bread ideal for breakfast or for cravings..

Ingredients

Batter

- 100 Ml Milk
- 100 Ml Water
- 5 Gr Sugar
- 6 Gr Salt
- 5 Gr Dry yeast
- 15 Gr Melted butter
- 300 Gr Flour

Finishing touches

- 4 Tbsp Flour
- 125 Gr Butter

Preparation

- Preparation time **90 mins**
- Preheat your **Oven** at **410 F°**
- Resting time **60 mins**

To prepare before class

Make sure all your ingredients are weighed

You will need:

1 baking sheet, baking paper

1 bowl

1 wooden spoon

1 rubber spatula

scissors

Preparation of the batter with the Chef

Melt the 15g of butter in the microwave, let it rest.

In a bowl, pour the warm milk and water, add the sugar and salt, mix.

Add in the Yeast, mix again.

Add in half of the flour, mix with your wooden spoon, then once fully absorbed, follow with your second half of flour, once the batter starts being too solid, remove the spoon and continue with your hands.

We want a homogenous dough, remove it from the bowl, drizzle some olive oil in the bowl, with some absorbant paper, oil all the interior of the bowl. Put in your dough in the middle, cover with a clean rag or plastic wrap for 45 minutes.

Shaping the dough

Gently remove the dough from the bowl, cut it in 5 equal parts.

Each one needs to be shaped like a ball by hand.

Then put them on your baking sheet with the parchment paper.

Cover again with a clean rag or plastic wrap, and let rest another 15 minutes.

Cooking process

Once they have rested long enough, and have grown to their maximum, remove the clean rag or plastic wrap, sprinkle some flour on them and cut little incisions with your scissors on top of the balls.

In those incisions, add a piece of butter.

To the oven for about 25 minutes !

Once they are nice and golden brown, remove them from the oven

Bon appétit!