

Portions: 12 large dinner rolls
3 baguettes



Ingredients

Yeast prep:

1 tbsp	dry yeast
2 tsp	white sugar
1/2 cup	125 ml warm water

Dough prep:

4 cups	all purpose or bread flour
1/4 cup	white sugar
1 1/2 tsp	salt
1 cup	lukewarm milk
3 1/2 tbsp	butter, melted and cooled
2	eggs, fork beaten, room temperature

Brushing:

1 tbsp	melted butter
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Directions

Yeast preparation:

In medium bowl, place yeast, 2 teaspoons of sugar, then pour in water. Leave for 5 minutes until it froths.

1st dough prep:

- In large bowl, place flour, sugar and salt - mix to combine.
- Make a well in the centre. Add milk, butter, eggs and pour in the yeast liquid, including all froth.
- With a wooden spoon, mix until combined – dough is not pourable, but thick and sticky.

Rise #1:

- Leave dough in the bowl, cover with a wet (clean) tea towel and place in a warm place (25C/77F+) to rise for around 1 1/2 - 2 hours or until almost tripled in volume.

2nd dough prep:

- Line a 9 x 13" tray with baking/parchment paper with overhang or baguette oven molds.
- Remove tea towel, at this point, the dough surface should be bubbly referred to as a 'sponge'.
- Punch dough to deflate, and then mix briefly in the bowl to get rid of the bubbles in the dough.
- Dust work surface with flour, scrape dough on work surface.
- Dust top of dough then shape into a log.
- Cut log into 4 pieces, and then cut each piece into 3 pieces (12 in total), or into 3 baguettes pieces.
- Take one piece and shape into a ball, flip and roll the dough briefly to form a ball. (Avoid piercing dough)
- Line up 3X4 dough balls with the smooth side up on the tray, or place on baguette oven molds.

Rise # 2:

- Brush oil to surface of rolls, then place cling wrap over the tray.
- Return tray to warm place and leave for 30 - 45 min, until the dough has risen by about 75%

Baking and Serving instructions:

- Preheat oven to 400F - 200C
- Bake for 15 - 18 minutes, or until the surface is a golden brown and the roll in the centre sounds hollow when tapped. Remove rolls from oven. Brush with melted butter.

Allow to cool to warm before serving.

Bon appétit,

Chef Gilles.