

Soft Yeast Dinner Rolls

makes 16 rolls (38g each)

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| 11g | Instant Dry Yeast |
| 15g | Dry Milk Powder |
| 180g | Water (temperature controlled) |
| 330g | Bread Flour |
| 8g | Salt |
| 30g | Granulated Sugar |
| 15g | Unsalted Butter, <i>softened</i> |
| ½ ea | Eggs |

- 1 Dissolve the yeast and milk powder in the water in a bowl. Place the flour, salt, sugar, shortening, butter and eggs in the bowl of a mixer fitted with a dough hook.
- 2 Add the water-yeast mixture to the mixer bowl; mix on low speed to combine.
- 3 Knead on medium speed 10 minutes or until the dough reaches 77°F (25°C).
- 4 Transfer the dough to a container, cover and place in a warm spot. Ferment until doubled, approximately 1 hour.
- 5 Fold the dough. Let it rest a few minutes to allow the gluten to relax.
- 6 Divide the dough into 1¼-ounce (38-gram) portions and round. Shape as desired and arrange on parchment paper-lined sheet pans. Proof until doubled in size.
- 7 Carefully brush the proofed rolls with egg wash. Bake at 400°F (200°C) until medium brown, approximately 12–15 minutes.

French or Italian Bread

makes 2 loaves

585ml Water (temperature controlled)
11g Instant Dry Yeast
900g Bread Flour
18g Salt

- 1 Combine the water and yeast in the bowl of a mixer fitted with a dough hook. Add the remaining ingredients and mix on low speed until all the flour is incorporated.
- 2 Increase the speed to medium and knead the dough until it passes the windowpane test and the temperature measures 75°F (23°C), approximately 8–9 minutes.
- 3 Ferment the dough until doubled, approximately 1–3 hours. Fold the dough. Divide into four pieces and shape into oblong loaves with tapered ends or as desired. Proof until doubled.
- 4 Score the loaves. Bake at 425°F (218°C), injecting steam into the oven during the first few minutes. Bake until the crust is well developed and golden brown and the bread is baked through, approximately 12 minutes for rolls and 20 minutes for small loaves.

Light Rye Bread

makes 1 large loaf

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| 240g | Bread Flour |
| 120g | Medium Rye Flour |
| 45g | Dark Molasses |
| 209g | Water (temperature controlled) |
| 5g | Instant Dry Yeast |
| 22g | Dry Milk Powder |
| 7g | Salt |
| 7g | Unsalted Butter, <i>melted</i> |
| 9g | Caraway Seeds |
| <i>a.n.</i> | Cornmeal or Oil |

1 Stir the flours together and set aside.

2 To make the sponge, combine the molasses, water and yeast. Add 8 ounces (240 grams) of the flour mixture. Stir vigorously for 3 minutes. Cover and set aside in a warm spot to ferment until doubled and very bubbly, approximately 1 hour.

3 Stir the milk powder, salt and butter into the sponge.

4 Transfer the dough to the bowl of a mixer fitted with a dough hook.

5 Add the remaining flour to the sponge mixture. Knead 5 minutes on low speed until the dough reaches 77°F (25°C). Add the caraway seeds.

6 Transfer the dough to a lightly greased bowl, cover and place in a warm place until doubled, approximately 45–60 minutes.

7 Fold the dough and divide into two equal pieces. Shape each piece into a round loaf and place on a sheet pan that has been dusted with cornmeal or lightly oiled. Brush the loaves with egg wash and let rise until doubled, approximately 45 minutes.

8 Score the tops of the loaves with a lame or knife. Bake at 375°F (190°C) until deep brown and crusty, approximately 35–45 minutes.