



JERNEJ KITCHEN

SOFT DINNER ROLLS

Soft Dinner Rolls are perfect for any day of the week. A simple recipe for fluffy and soft dinner rolls that you and your family will love.

MAKES	12	BREAD ROLLS
PREPARATION:	10	MINUTES
DOUGH REST:	70	MINUTES
BAKE:	25	MINUTES
TOTAL TIME:	105	MINUTES

SOFT DINNER ROLLS

240 ml milk (1 cup)

2 tsp (10g) active dry yeast or 20g fresh yeast

500 g all-purpose flour (4 cups)

1 tbsp salt

2 tbsp heavy cream

2 eggs

6 tbsp melted butter (50g)

2 tbsp melted butter, for brushing

TOOLS AND EQUIPEMENT

small bowl

large bowl

baking dish (30 cm x 25 cm or 12-inch x 10-inch)

parchment paper

cling film or kitchen towel

YEAST MIXTURE

In a bowl, stir to combine lukewarm milk and yeast. Set aside for 5 minutes for the yeast to activate.

TIP

The milk shouldn't be too hot, or the yeast won't activate. The best milk temperature is around 35°C / 95°F.

KNEAD THE DOUGH

In a large bowl, stir to combine flour and salt. Add the yeast mixture, heavy cream, and eggs. Using a spoon, stir to combine, then using your hand (or a stand mixer fitted with a dough hook), knead into an elastic dough. Knead for 2 - 3 minutes.

TIP

The dough will be sticky, but try not to add more flour to ensure the right consistency. If you're kneading by hand, leave the dough in a bowl and only use one hand for the kneading.

PROOFING

Add the melted (cooled) butter and knead it into the dough. Cover with cling film or kitchen towel to prevent the dough from drying. Leave to proof at room temperature for 35 - 45 minutes or until doubled in size.

PROOFING

Divide the dough into 12 pieces. Shape each piece of dough into a ball. Line a baking dish (30 cm x 25 cm or 12-inch x 10-inch) with parchment paper. Arrange the shaped balls in the prepared dish, leaving at least 2 cm or 1-inch space in between each piece of dough. Set aside to proof at room temperature 35

- 45 minutes or until doubled in size.

BAKE

Place the baking dish with the dinner rolls into a preheated oven on the middle rack. Bake for 25 - 30 minutes at 190 °C / 375 °F. Transfer the baked dinner rolls from the oven to a wire rack to cool. While they are still warm, optionally brush them with melted butter, then serve.