



Truffle Shuffle

Jeremy's Fluffy Dinner Rolls

Mise en Place

Large mixing bowl
Plastic wrap
Wooden spoon

Small saucepan
Electric mixer
½ sheet pan or 9x13 baking dish

Parchment paper
Pastry brush
Small bowl

Ingredients

840 grams (6 cups) all purpose flour
+ more for dusting
7 grams (2 ¼ teaspoon) active dry
yeast
75 grams (¼ cup + 2 tablespoons)
granulated sugar

15 grams (3 ½ teaspoons) salt
90 grams (6 ½ tablespoons) butter
550 grams (2 ½ cup)
whole milk
2 egg
Extra butter for brushing

Balinese Truffle Salt to
sprinkle on top

*****Homework: One Day Before Class*****

Make a sponge (preferment)

1. In a medium bowl, combine half of the flour (3 cups), the sugar, the yeast, and 2 cups of milk.
2. Mix together until well combined.
3. Cover with plastic wrap and allow to ferment for 1 hour (can ferment overnight in the fridge for extra flavor).

Prep During Class

Make the Dough

1. In a small saucepan, heat the remaining milk until just warm. Add in the butter and allow it to melt down (there may be a few lumps of unmelted butter). Stir in the egg and salt.
2. In the bowl of an electric mixer, combine the sponge, milk mixture, and remaining 420 grams (3 cups) of flour.
3. Using the dough hook, mix on medium speed until well combined. Reduce speed to low and knead the dough for 5 minutes or until smooth and elastic.
4. Transfer the dough to a greased container and cover to ferment for 1 hour.

Shape the Dough

1. Once the dough has doubled in size, press out the air and portion the dough into 24 pieces.
2. Form the dough into round dough balls.
3. Once the dough is formed into a nice round shape, place on a parchment lined half sheet pan with a little space between each roll.
4. Brush the top of the rolls with an egg beaten with a bit of water.
5. Cover the rolls loosely with plastic wrap and allow them to rise in a warm place for another hour or until doubled in size.

To bake

1. Once risen, bake the rolls at 375F for 15-20 minutes or until GBD!!
2. Brush the top with butter and sprinkle with Balinese Truffle Salt.

*Once you have shaped the rolls and brushed with egg wash, you can immediately refrigerate and then bake the next day. To bake, remove the rolls from the fridge and give them 30 minutes to an hour to come to room temperature and rise. Once risen and at room temp, bake as normal