

Taro Rolls

Oscar · 29/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

1 hr

Description

Hawaiian taro poi flour and purple food coloring are used to create these unique rolls

Ingredients

- - 1 ½ cups warm water (90 degrees F (32 degrees C)) - 1 cup poi (taro root powder) - ½ cup butter
- softened - 1 egg - 2 ½ teaspoons active dry yeast - 1 teaspoon purple food coloring - 1 cup white sugar - ¼ teaspoon salt - 4 cups all-purpose flour
- or as needed

Instructions

1. Combine water
2. poi
3. butter
4. egg
5. yeast
6. and purple food coloring in the bowl of a stand mixer fitted with the dough hook. Let stand until yeast softens and forms a creamy foam
7. about 5 minutes. Add sugar and salt. Mix on low speed
8. adding flour gradually
9. until dough comes together and texture is smooth. Turn dough out onto a floured work surface. Divide into 18 pieces; shape into rolls. Preheat oven to 325 degrees F (165 degrees C). Line a baking sheet with aluminum foil. Place rolls on the prepared baking sheet. Cover and let rise until doubled
10. about 20 minutes. Bake in the preheated oven until bottoms start to brown
11. about 20 minutes.