

Chef John39s Parker House Rolls

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4 hrs 10 mins

Description

A classic crowd pleaser and Americas most popular dinner roll these are also perfect for sandwiches with leftovers

Ingredients

- - ½ cup warm milk - ½ cup warm water - 1 package active dry yeast - 2 large eggs - 3 tablespoons white sugar - 1 ½ teaspoons kosher salt - ¾ cup unsalted butter
- melted
- divided - 4 ½ cups all-purpose flour
- plus more as needed

Instructions

1. Combine warm milk
2. warm water
3. and dry yeast in the mixing bowl of a stand mixer . Let sit for 10 minutes. Add eggs
4. sugar
5. salt
6. and 1/2 cup melted butter. Whisk all wet ingredients together. Add all purpose flour and knead with the dough hook (or manually) until dough comes together as a ball
7. 5 to 6 minutes. Place dough into a lightly buttered bowl
8. cover
9. and let sit until the dough is doubled in size
10. about 2 hours. Press the dough until it is flat
11. and divide into 24 equal portions. Form each portion into a smooth ball. Line a baking sheet with a Silpat mat or parchment paper. Take each ball of dough and roll out on a lightly floured surface into an oval
12. 4 to 5 inches long. Brush the top with some of the remaining butter and fold in half. Transfer the rolls to the prepared baking sheet
13. arranging in 6 rows of 4 rolls. Cover with a clean kitchen towel and let the rolls rise in a warm spot until almost doubled in size
14. about 1 hour. Preheat the oven to 350 degrees C (175 degrees C). Bake rolls in the preheated oven until golden brown on top
15. about 25 minutes. While rolls are still warm
16. brush the tops of the rolls with melted butter. Chef John Chef's Tip To get uniform portions
17. weigh the dough on a food scale
18. divide the total grams by 24
19. and then measure each portion to that weight.