

Chef John39s Kummelweck Rolls

Jacob · 28/09/2024



Prep Time

1 hr 40 mins

Difficult

Medium

Servings

2 hrs 30 mins

Description

These kummelweck rolls are fragrant with caraway seeds and topped with coarse salt making them the perfect base for western New Yorks beef on weck sandwiches

Ingredients

- - 3 ¼ cups all-purpose flour
- divided - 1 cup warm water (105 degrees F/41 degrees C) - 1 (.25 ounce) package active dry yeast - 2 ½ tablespoons vegetable oil
- divided - 1 large egg white - 1 tablespoon sugar - 1 ½ teaspoons salt - 1 teaspoon honey
- or more to taste - 1 large egg white - 2 teaspoons water - ½ teaspoon caraway seeds
- or to taste - coarse sea salt to taste

Instructions

1. Make the dough: Whisk 1/2 cup flour with warm water and yeast in the bowl of a stand mixer. Let sit until foamy
2. 10 to 15 minutes. Stir in 2 tablespoons oil
3. egg white
4. sugar
5. salt
6. and honey; whisk until smooth. Change the mixer attachment to the dough hook. Gradually add remaining flour to yeast mixture with the mixer running; knead until a soft
7. sticky dough forms
8. 3 to 4 minutes. Drizzle remaining vegetable oil into the mixer bowl and turn dough to coat. Cover the bowl and let dough rise until doubled in size
9. 1 to 2 hours. Line a baking sheet with a silicone baking mat. Turn dough out onto a lightly floured work surface; flatten and press into a rectangle. Cut into 12 pieces and form each piece into a roll. Place rolls 2 inches apart onto the prepared baking sheet. Cover and let rise until doubled in size
10. about 30 minutes. Preheat the oven to 425 degrees F (220 degrees C). Make the topping: Whisk egg white and water together in a small bowl. Use kitchen shears to cut an "X" at the top of each roll. Brush rolls with egg white mixture and sprinkle with caraway seeds and salt. Bake in the preheated oven until golden brown
11. 18 to 20 minutes. Chef's Notes I like to add about 80% of the remaining flour called for in Step 3
12. and then continue adding small amounts as the dough kneads until I have the perfect texture. You want a soft
13. fairly sticky dough that pulls cleanly off the sides of the bowl. Get my recipe for Chef John's Beef on Weck sandwiches.