Rosemary PullApart Dinner Rolls

Jacob · 28/09/2024



Prep Time

2 hrs

Dificult

Medium

Servings

2 hrs 55 mins

Description

As far as holiday dinner rolls go these are pretty lean You can increase the amount of melted butter and toss in a egg or two but since these are generally going to be eaten with fairly rich food I prefer a lighter approach

Ingredients

— - 1 package active dry yeast - ¼ cup warm water (110 degrees F (43 degrees C)) - 1 cup milk - 4 tablespoons unsalted butter - 2 cups all-purpose flour - 1 tablespoon honey - 1 teaspoon salt - 2 teaspoons minced fresh rosemary leaves - ½ cup all-purpose flour

— or as needed - 2 tablespoons olive oil - 1 egg - 1 teaspoon milk - coarse sea salt to taste

Instructions

1. Dissolve yeast in warm water in a small bowl. Set aside in a warm place until the yeast softens and begins to form a creamy foam
2. 10 to 15 minutes. Combine 1 cup milk and butter in a small saucepan over low heat. Cook until butter is melted
3. 3 to 4 minutes; remove pan from heat. Combine 2 cups flour
4. yeast mixture
5. honey
6. 1 teaspoon salt
7. rosemary
8. and milk mixture in the bowl of a stand mixer fitted with a dough hook; mix on low until no dry spots remain. Stir in 1/2 cup flour
9. 2 tablespoons at a time
10. mixing well after each addition. Continue adding flour until a firm dough forms that pulls away from the sides of the bowl. Knead on medium until elastic and soft but still tacky
11. about 6 minutes. Transfer dough to a clean bowl and coat with olive oil. Cover loosely with plastic wrap or a clean dish towel and let rise in a warm spot until doubled in size
12. about 1 1/2 hours. Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper or a silicone baking mat. Transfer dough to a work surface and shape into a rectangle about 1-inch thick. Cut into 36 equally-sized pieces. Form each piece into a ball
13. pinching the seams on the underside
14. creating a smooth
15. round top. Lightly beat egg with 1 teaspoon milk in a small bowl. Transfer dough balls to the prepared baking sheet in 3 rows of 12
16. placing them close together but not touching. Brush tops lightly with the egg mixture and sprinkle with sea salt. Cover and let rise in a warm place until nearly doubled
17. 20 to 30 minutes. Bake in the preheated oven until golden brown
18. about 20 minutes. Cheryl Vu Editor's Note: Please note differences in ingredient amounts and total time when following the magazine version of this recipe.