



Sourdough Rolls

Jacob · 28/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

2 hrs 25 mins

Description

Nice crust on the outside and light and fluffy on the inside Yummy sourdough rolls for soups or sandwiches

Ingredients

- - 2 ½ cups sourdough starter - 1 ½ cups water - 1 (.25 ounce) package active dry yeast - 3 tablespoons butter
- melted - 3 tablespoons white sugar - 6 cups bread flour - 1 teaspoon salt - 2 tablespoons cornmeal
- or as needed

Instructions

1. Bring sourdough starter to room temperature. Heat water to 120 degrees F (49 degrees C) to 130 degrees F (54 degrees C) in a saucepan. Transfer to a glass bowl; add yeast. Cover with plastic wrap; let stand about 10 minutes. Stir melted butter and sugar together in a bowl. Add butter mixture to yeast water; stir in starter. Combine 3 cups flour and salt in a large bowl. Add starter mixture slowly; mix well. Stir in 2 cups flour; turn dough out onto a lightly floured surface. Knead in as much remaining flour as possible to create a stiff
2. smooth ball
3. at least 10 minutes. Transfer ball to a lightly oiled bowl; cover with plastic wrap. Let rise until doubled
4. 45 minutes to 2 hours. Punch dough down; turn out onto a floured surface. Divide into 14 balls; cover and let rise for 30 minutes. Preheat oven to 375 degrees F (190 degrees C). Sprinkle cornmeal onto a baking sheet; place dough balls on top. Place baking sheet into the preheated oven. Spray the walls of the oven with water once to create steam; bake until tops are golden
5. for a total of 20 to 25 minutes. Cool on a wire rack. Cook's Note: This recipe can also be used to make 2 round loaves; baking time will be approximately 30 to 35 minutes.