

Hot Dog Rolls



Recipe By Jaxters

Ref: 873

Heading: Bread & Baking

Cuisine: American

Food Type: Vegetarian

No of Portions: 6

Ingredients & Prep

350 g Strong white bread flour

125 ml Milk at 40°C

50 g Butter unsalted melted

1 Eggs large

1 Egg yolk only

brushing Egg white only

2 tsp Caster Sugar

1 tsp Dried yeast

1/2 tsp Salt

Method

Step 1 - First make a starter by whisking warm milk with sugar & yeast in a jug, then leave to one side to go frothy(about an hour in a warm place).

Step 2 - The best way for the next stage is with a food mixer with a dough hook as the dough is quite soft , but you can do by hand if you wish, place flour in bowl & mix in the salt, then add egg & yolk, butter & starter, mix well the knead the dough well for at least 10 to 15 minutes.

Step 3 - Place dough in the bowl covered with cling film with a small hole in for a hour & half in a warm place to double in size.

Step 4 - Tip out dough on a floured worktop knock back by kneading for 2 minutes, then divide dough into the number of portions about 100g each, roll each piece into an oblong shape 12 to 14cm long & 10cm wide , then fold the long edge into the centre & do the same with the other side into the centre then place on a baking sheet with either parchment paper or on a silicon mat on, place the roll with the folded edge at the bottom of the roll, do the same with the rest, place each roll 1.5cm apart.

Step 5 - Brush the top of the roll with egg white then place baking sheet in a cold off oven with a tin tray of luke warm tap water (40°C) at the bottom (proving chamber), & leave for 1 to 2 hours to double in size & touching each other, take out.

Step 6 - Pre-heat oven to 200°C fan, then bake for 7 to 10 minutes or until light golden brown on top.

Suggestion & Tips

You don` t have to stick with just ketchup, American mustard & onions, you can add different pickles etc.