

Malted Rye Rolls

Malted rye takes this dinner table staple to a new level

Ingredients	Volume	Grams	Percent	Bakers	
				Percent	Percent
Active Dry Yeast	2-1/4 tsp	6	1		2
Sugar	1 tbsp	12	1		3
Butter, Melted	3 tbsp	41	5		11
Eggs	1 large	55	6		15
Warm milk (110° F)	1 cup	250	29		67
Salt	2 tsp	15	2		4
BriesSpecialty™ Malted Rye Flour L100	3/4 cup	98	11		26
All Purpose Flour	2-1/2 cups	375	44		100

Method

1. Combine yeast, sugar, butter, egg and milk.
2. In separate bowl combine salt, malted rye flour and all-purpose flour.
3. Add dry ingredients to wet. Beat on low 1 minute.
4. Beat on medium until dough leaves side of bowl.
5. Lightly grease bowl. Form dough into ball and put in greased bowl, turning to coat all sides.
6. Cover bowl and let rise for 1 hour.
7. Roll dough into a rectangle. Roll rectangle tightly from narrow end.
8. Cut roll into 1-inch slices. Form each slice into a ball. Place on a parchment paper lined cookie sheet.
9. Brush with egg wash and let rise until doubled in size (about 1 hour).
10. Bake in 350° F oven for 30 minutes.



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