

# Par Baked Crusty Dinner Rolls

Natural Briess Dough Improver softens the crumb and extends shelf life

Ingredients	Volume	Grams	Percent	Bakers	
				Percent	Percent
Bread Flour	3 cups	375	58	100	
<b>Briess® Maltorose™ Dough Improver</b>	<b>1 tbsp</b>	<b>10</b>	<b>2</b>	<b>3</b>	
Salt	1-1/2 tsp	9	1	2	
Active Instant Yeast	2 tsp	7	1	2	
Butter, Melted and Cooled	1 tbsp	14	2	4	
Egg White	1 large	36	6	10	
Warm water (110° F)	8 oz.	200	31	53	

## Method

1. Place flour, dough improver, salt and yeast in a bowl and mix thoroughly.
2. Add melted butter, egg white and water. Mix until the dough forms a ball. If the dough is too dry, add up to 2 oz. of water.
3. Knead until smooth, about 2 minutes.
4. Remove dough to lightly floured surface (dough will be sticky). Use wet hands rather than flour.
5. Knead lightly to form a round and place in a greased bowl. Cover and let rise for about 1 hour.
6. Degas and turn onto lightly floured surface. Divide into 10 pieces. Roll each piece into a ball.
7. Arrange on a parchment paper lined cookie sheet and let rise 30 minutes.
8. Bake at 400° F for 6 min. They will just start to brown.
9. Cool on rack, wrap well and freeze.
10. Bake at 400° F for 9-12 minutes.



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