



## German Brötchen – Classic Crusty Dinner Rolls

★★★★★

*Backen, Brot & Brötchen, Clever Bites*

Quelle: own

### ZUTATEN

Warm water 275 g / 1 1/8 cups

Instant yeast 7 g / 2 1/4 tsp

Sugar 1 pinch –

All-purpose flour (or bread flour) 500 g / 4 cups

Butter (soft) 20 g / 1 1/2 tbsp

Salt 15 g / 2 1/2 tsp

### ZUBEREITUNG

**Instructions (Thermomix®):**

**Activate the yeast:**

Add warm water, instant yeast, and a pinch of sugar to the mixing bowl.

→ 3 min / 37°C / speed 2

**Make the dough:**

Add flour, butter, and salt.

→ 5 min / Dough kneading mode

Transfer the dough onto a floured surface or silicone mat. Knead briefly and shape into a log.

Weigh out 80–90 g (≈ 3–3.2 oz) dough pieces. Roll each one into a smooth ball using circular motions under your hand ("Schleifen").

Place dough balls close together on a parchment-lined baking sheet. Score the top with a sharp knife.

Cover and let rest for 15 minutes. Meanwhile, preheat oven to 250°C / 480°F (top & bottom heat).

**Just before baking:**

Spray rolls lightly with water

Dust with a bit of flour for a rustic crust

Bake for 20–25 minutes, until golden brown and crisp.



**Pro Tip:**

Let them cool completely before freezing. To reheat, bake at 180°C / 355°F for 5–8 minutes.