

Dinner Rolls

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
bread flour	2 2/3 cups = 400g + extra	weigh the flour for accuracy for dusting
sea salt	2 teaspoons	
instant yeast	½ teaspoon = 2g	
water	1 cup + 3 TBLSP = 280g	110 deg F (warm, not hot)
lemon juice	1/8 tsp	

- In a large mixing bowl, combine flour, salt & yeast using a whisk.
- In a small bowl, combine the lemon juice & warm water.
- Immediately add the warm water & lemon juice to the dry ingredients, and stir it using a silicon spatula. Roll the dough around the bowl until you have one, large dough ball. This should take 30 to 45 seconds.
- Cover the bowl with a clean kitchen towel, and put it someplace warmish (60 to 70 deg F) for 15 to 18 hours.
- Line a cutting board or a cookie sheet with parchment paper. Lightly dust the paper with bread flour. Pull the dough away from the sides of the bowl, and turn it out onto the floured parchment paper. Fold the dough over itself because the top will be drier than the bottom. Rotate & repeat the folding over three more times.
- Using your kitchen scale, divide the dough into 6 equal parts by weight. Roll each part into a ball, tucking it underneath so the top is taught.
- Roll each of the 6 balls around a little flour to lightly dust each one.
- In a 4.5 quart round Dutch oven, place enough parchment paper to cover the bottom and the sides. Arrange the six dough balls in a circle on the parchment paper, then gently lift all the balls together with the parchment paper and put them back in the bowl. Cover the bowl with the towel, & leave it in a warmish (60 to 70 deg F) place for 2 more hours.
- Immediately set a timer for one and three-quarter hours. When the timer goes off, it will be 15 minutes before the 2 hour dough rise is completed. This gives you time to put the Dutch Oven on the middle rack of your oven, and preheat the oven to 450 deg F.
- When the oven is at 450 deg F, carefully remove the Dutch Oven, remove the lid, and using the parchment paper, lift the dough out of the bowl, and place it into the Dutch Oven. Put the lid back on, put the Dutch Oven back into the oven, and bake for 15 minutes.
- Remove the lid, and bake another 15 minutes or until golden.
- Lift the rolls together out of the Dutch Oven onto a cooling rack, and let them cool for 30 minutes. Leave that Dutch Oven sitting out until it cools completely before you wash it. Do not shock hot metal by running cool water over it.

NOTE: Plan ahead! This bread takes two days. Plan your start time so that the bread is ready to serve 22 hours after you begin. I use a 4.5 quart round Le Creuset Dutch Oven to bake bread. If you don't have one, use any round oven-safe container with a lid. Ensure the lid is oven-safe as some plastic handles are not.

Bread