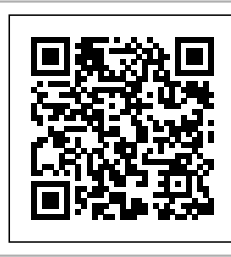


Crusty Rolls



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Video!



Recipe by: Laura Vitale

Makes 6-8

Prep Time: 20 minutes

Cook Time: 20 minutes

Ingredients

- __ 4 cups of All Purpose Flour
- __ 1 Tbsp of Granulated Sugar
- __ 1 Tbsp of Salt (I use coarse kosher salt, use 2 tsp of using fine salt)
- __ 2-1/4 tsp (which is one packet or use 2-1/2 tsp of using loose) Instant Yeast
- __ 1-3/4 cups of Warm Water

1) In the bowl of a standing mixer, add the flour, sugar and yeast, stir then add the salt and water, knead on medium speed until the dough comes together, then lightly brush a touch of oil on the top, cover and allow to rise for a couple hours or until doubled.

2) When ready, punch it down, dump on a lightly floured surface, divide into either 8 small ones or 6 medium sized rolls, I find it easier to weigh the whole thing on a scale and divide the full amount into either 8 or 6 pieces so they are all equal) roll each into a ball, place on a lightly floured surface or a parchment paper lined baking sheet sprinkled with a touch of flour, then cover with a lint free kitchen towel and allow to rest for 30 minutes, meanwhile, preheat your oven to 425 degrees.

3) Roll each ball into a roll shape, it's easier to watch the video to see exactly how I do this, then place on a lightly floured baking sheet giving a little space in between, dust with a little flour then cover again and let them rest for 45-60 minutes until almost doubled, then score alongside (or straight down the middle) place them in the oven on the middle rack and throw in 4 ice cubes.

4) Bake for 20 minutes or until deeply golden, brown and crispy, allow to cool slightly before serving, if you can wait that long!

