






Baking Bread with Chef Waggs

soft buttery dinner rolls

10 steps to turn from bread-lover to baker, filled with tips to make sure you succeed.
use #ChefWaggs, I wanna see your buns ;)

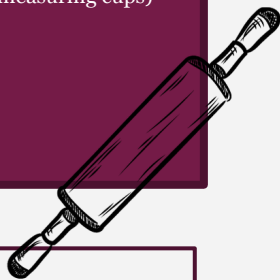


Ingredients:

500g (4 cups) All Purpose Flour
90g (7 tbsp) Sugar
5g (1 tsp) Salt
10g (2 tsp) Active dry yeast
280g (1 cup 2 tbsp) Lukewarm milk
1 Egg
50g (3.5 tbsp) Butter

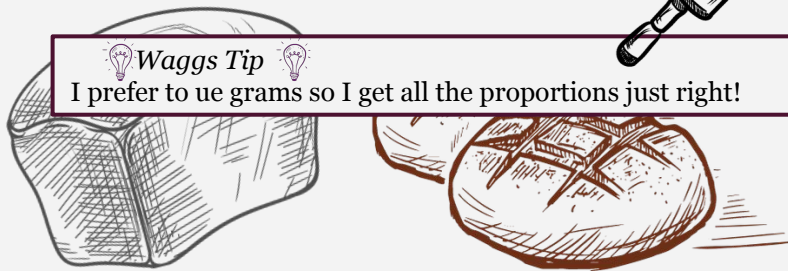
Equipment needed:

Kitchen scale (measuring cups)
Rolling pin
Knife
Baking tin



Waggs Tip

I prefer to use grams so I get all the proportions just right!



Step 1: Activate yeast

- Put a little sugar (1.5tsp) into the milk and stir
- Add all the yeast.
- Place the mixture in a warm place until it starts to bubble (approx 5-7 mins)

Step 2: Form a dough ball (no butter)

- Mix the egg into the milk/yeast mixture and break down the yolk
- Add the dry ingredients and knead to form a dough ball (approx 8 minutes)



Waggs Tip



I like to add the flour in stages it makes it easier to incorporate all ingredients. When I am done with this stage I like to wash my hands

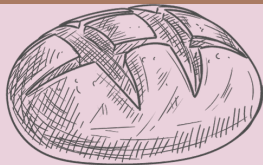


Step 3: Add butter

- Once dough ball is formed, add butter
- Knead until the dough feels supple and elastic



Step 4: Proof



- Grease a bigger bowl and transfer your beautifully buttery dough ball into the bigger bowl
- Cover the bowl with cling film & a kitchen towel and pop it into the oven or proofing draw
- Proof for 1 hour (or until dough doubles in size)



Waggs Tip

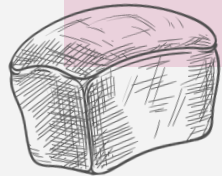


Put a mug of hot water in the oven with the dough as it proofs



Tried & tested outsiders tip

Use the boot/trunk of your car to proof your dough on a warm day



Step 5: Start making those layers



- Flatten the dough with your hands to remove some of the air.
- Roll out your dough into a long rectangular shape
- Fold the rectangle into thirds.
- Turn your folded dough 90 degrees and roll it out into a long rectangular shape
- Repeat this process about 6 times



Waggs Tip



If your dough starts to toughen up, add 3-4 drops of water, and let it rest for 5 minutes before folding it again. I put a little flour on the counter, and a lot of butter on my hands.



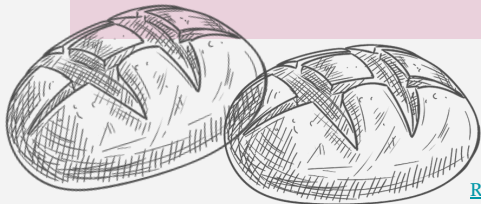
Step 6: Make mini dough balls

- Cut your dough into (9-15) strips
- Roll each strip in your palm to form small balls
- Cover all your balls with cling film and let them rest for 15 mins



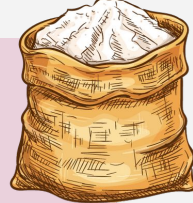
Step 7: MORE LAYERS!

- Take each ball and roll it into a long oval
- Fold the oval in half and roll again
- Use your hands to roll the strip into a sausage roll shape (see video for reference)



Step 8: More proofing

- Grease a baking tin to put your dough into
- Let it proof in the oven for 1 hour (until it doubles in size)



Use same proofing tips from step 4

Step 9: Preheat your oven

- Preheat the oven to 180 degrees celsius (350 degrees fahrenheit)
- Lightly brush an egg wash on your unbaked buns, so you get a golden top



Waggs Tip



Use milk as an alternative to egg, for the egg wash
(milk gives a matte finish, egg give a shine)

Step 10: BAKE!

- Bake for 20-25 minutes (or until the top is golden brown)

