

## Hoagie Rolls

### Ingredients:

- 4 cups (480g) all purpose flour
- 2 teaspoons (12g) salt
- 1 teaspoon (4g) instant yeast
- 4 Tablespoons (40g) heavy cream
- 1 ¼ cups (300) g water
- 2 Tablespoons oil

### Instructions:

1. In the bowl of your stand mixer affixed with your dough hook, add in all of the dry ingredients. With the mixer **on low** as it mixes your dry ingredients, add in your water, oil, and cream and mix until just combined.
2. Turn the mixer to **medium and allow it to mix for 30 seconds only**. Turn off your mixer, take off your dough hook and cover.
3. Rest dough for 20 minutes.
4. Replace dough hook, and turn mixer to **medium for 30 seconds**. Turn off your mixer, take off your dough hook and cover.
5. Rest dough for the second 20 minutes.
6. Replace dough hook, and turn mixer to **medium for 30 seconds**. Turn off your mixer, take off your dough hook and cover.
7. Rest dough for the third 20 minutes.
8. Replace dough hook, and turn mixer to **medium for 30 seconds**. This time, when you are done, turn off your mixer, take out the dough hook completely and turn out onto a counter. Check the wetness of the bread (add a teaspoon of sprinkled flour if needed to make the dough NOT sticky). Shape into a ball, put back into the original bowl.
9. Cover with oiled plastic wrap and allow the dough to rise at 75-80°F for **2 hours**.
10. Turn your dough onto a lightly grease, or floured surface (or pastry mat). Gently divide your dough into 5-6 equal pieces.
11. Using wet hands, gently tug your pieces outward and fold in on itself with care (it should stick together well). Roll forward tugging and tucking gently until you have a firm top.
12. Transfer your rolls to a lightly greased parchment lined sheet or silicone baking couche.
13. Cover and allow to rise for **2-3 hours** or until they are noticeably puffy and risen.
14. Uncover the rolls and spritz heavily with water.
15. Bake in a preheated **475°F oven for 15-20** minutes or until golden brown.
16. Allow to cool completely before cutting. Do not store in plastic bags, but instead store in paper bag.