

Easy Sourdough Rolls

Ingredients:

- 230g ripe sourdough starter
- 235g milk
- 1 egg
- 545g bread flour
- 45g sugar or honey
- 12g salt
- 85g butter, melted

Directions:

1. Using a stand mixer with a dough hook attachment, combine all dough ingredients and mix on the lowest speed you have. Allow it to mix for 5+ minutes or until the dough is very smooth and supple.
2. Transfer the dough to a lightly oiled container and cover loosely (not airtight). Allow the dough to rise in a warm place for 2 hours. If your house is cold, place it in the microwave and close the door. This simulates a proofer.
3. Divide the dough into 75-80g portions (should make around 15) and shape into tight rounds similar to sourdough bread shaping.
4. Place the dough balls into a lightly greased 9x13 pan.
 - a. If you are using within the next 24 hours:
 - i. Cover the pan tightly with plastic wrap and place in the refrigerator to rise overnight. The next morning, remove from the fridge and let the rolls rise at room temperature for 1-2 hours before baking. The dough should be light and fluffy and doubled in size from the previous day.
 - b. If you are making for freezer:
 - i. Line the pan with parchment first. Place rolls and pan into the freezer and freeze until solid. Remove from the pan and place in the freezer bag. The night before you want to cook, or morning before the evening meal, remove from the freezer and drop into the pan. Let the rolls rise covered at room temperature. Wait for the dough to rise and get fluffy before you bake.
5. Preheat the oven to 350°F.
6. If desired, right before baking, brush with a small amount of melted butter.
7. Bake at 350°F for 20-25 minutes. If the rolls brown too fast, tent with foil.