



Breakfast Rolls

1/4 cp. Water @ 95°-105°

1/4 ts. yeast

1/2 cp. Water @ 70°

2 ts. Sugar

2 ts. Red wine vinegar

2 ts. Kosher salt

5 ¼ oz. All purpose flour

5 ¼ oz. Bread Flour

Dissolve yeast into warm water.

Combine everything in the mixer.

Run on speed 1 for 8 minutes.

Check dough consistency and adjust with more flour if needed.

Run on speed 2 for 8-10 minutes to develop gluten.

Bulk ferment for 1 hour or until x2

Scale to 2oz.

Rest & form into rolls

Place on a parchment lined sheet pan.

Rise 35 min or until x2