Breakfast Rolls

1/4 cp. Water @ 95º-105º
1/4 ts. yeast
1/2 cp. Water @ 70º
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