



**Miele**

# Whole Wheat Dinner Roll, Cultured Butter

By Matt Stone

**20 minutes, plus proving time**

Preparation Time

**10 minutes**

Cooking Time

**12-24 servings**

Serves

## INGREDIENTS

### Whole wheat dinner rolls

500 g whole wheat flour, plus extra for dusting

180 g semolina

15 g Murray River Salt Flakes

14 g dried yeast

475 ml warm water (approximately 37°C)

15 ml milk

15 g yoghurt

15 ml olive oil

Olive oil, extra

### To serve

Cultured butter

### Miele accessories

Baking trays

## METHOD

### Whole wheat dinner rolls

1. Place dry ingredients into a bowl of an electric mixer with dough hook attachment. Mix on low speed to combine.
2. In a separate bowl, whisk the water, milk, yoghurt and olive oil.
3. Gradually add the liquid mix to the flour. Mix on low speed until the dough pulls away from the bowl, approximately 5 minutes.
4. Remove the dough and place in a clean bowl lined with some olive oil and cover with cling wrap.
5. Let the dough stand at room temperature or place in the oven on shelf position 2. Select Conventional at 35°C, prove dough for 1 hour or until it doubles in size. Alternatively, select Prove yeast dough function and follow the prompts.
6. Knock the dough back by folding it onto itself and leave to rest for a further 15 minutes at room temperature.
7. Lightly dust two baking trays with the extra flour. Weigh and divide the dough into 50-55 g portions.
8. Roll into bread rolls and place onto baking trays. Leave enough room between each roll to rise.
9. Cover trays loosely with cling wrap and place back into the oven on shelf position 2 and 4. Prove on Conventional at 35°C for 45 minutes or until they double in size.
10. Pre-heat oven on Moisture Plus at 200°C with 1 manual burst of steam. Place one tray in the oven on shelf position 2 and the other tray on shelf position 4. Release the burst of steam immediately and bake for 10 minutes, or until golden brown. Remove from the oven and allow to cool.

### To serve

1. Serve warm or cold with the cultured butter.

### Hints and tips

- This recipe makes 24 small dinner rolls. They freeze very well so it's worth making the full recipe.
- Rolls can be baked in the Combi steam Pro oven at 200°C for 10 minutes, releasing a manual burst of steam immediately.