



Dinner Rolls

Wolf Convection Steam Oven

The Auto Steam Bake mode on the Wolf Convection Steam Oven bakes these simple but delicious rolls in two parts. First the oven adds steam at the beginning of baking to keep moisture, and, second, a higher heat mode which gives a browning effect on the outside. Add sesame or poppy seeds to the top of the rolls before baking to add a small variation and a beautiful look to your rolls. No egg wash necessary.

Yield: 12 rolls

Ingredients:

- 2 ½ Cups bread flour
- ½ Cup milk
- ¼ Cup water
- 2 Tablespoons butter
- 2 Tablespoons sugar
- 2 teaspoons instant yeast
- 1 teaspoon salt

Directions:

1. In a small pan, heat the milk and butter until warm and the butter has melted. Pour the warm milk and butter mixture, along with the remaining ingredients, into the bowl of a stand mixer fitted with a dough hook. Knead the dough on medium low speed for 8 minutes. Place the dough in a greased container large enough to allow for the dough to double in size as it rises. Cover with plastic wrap or a damp towel.
2. After the dough has doubled in size, divide the dough into 12 equal pieces. Round each piece of dough into a ball and place on a greased solid convection steam oven pan, leaving about 2 inches between each ball of dough. Cover with plastic wrap or a damp towel and allow to double in size again.
3. Place the solid pan in the **Wolf Convection Steam Oven** on rack position 2. Turn the convection steam oven on by selecting the **Auto Steam Bake Mode** set to 345 degrees. Bake for 18 minutes or until golden brown.