Classic dinner-roll doughs don’t always include egg and butter, but these additions make rolls a bit more delicious and tender. The optional millet topping in this recipe adds nutty crunch. Another option is scoring the tops of the rolls to provide welcome adornment (although scoring doesn’t play a functional role here).

### GENERAL DIRECTIONS

**PROCEDURE**
- **MIX**
  - by machine
    - combine ① in mixer’s bowl, and stir to dissolve yeast; add ②, and mix on medium speed to full gluten development; transfer to a lightly oiled tub or bowl, and cover well with a lid or plastic wrap.
- **BULK FERMENT**
  - 1 h total; 1 book fold after 30 min, 30 min rest after fold
- **DIVIDE/SHAPE**
  - divide
    - roll
    - 55 g
  - shape
    - roll
- **FINAL PROOF**
  - 27 °C / 80 °F
    - 65% RH
    - ¾–1 h
  - 21 °C / 70 °F
    - 1½–2 h
- **BAKE**
  - see rolls in the French Lean Bread Baking Times and Temperatures, page 33

**NOTES**
- see Machine Mixing options, page 291
- see Folding, page 3-128; line a sheet pan with parchment paper
- see How to Divide Your Dough, page 3-136
- see How to Shape Round Rolls, page 3-176; apply egg wash before proofing
- place rolls 2.5 cm / 1 in apart on the sheet pan; apply egg wash and sprinkle with millet before baking
- see page 3-270

**TIME**
- active/inactive
  - 10–14 min
  - 1 min / 1 h
  - 3–5 min
  - ¾–2 h
  - 10–15 min

**TOTAL TIME**
- by machine
  - 11 min / 3 h 29 min

---

**INGREDIENTS**

<table>
<thead>
<tr>
<th></th>
<th>WEIGHT</th>
<th>VOLUME</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>①</td>
<td>Water</td>
<td>270 g</td>
<td>1¼ cups</td>
</tr>
<tr>
<td></td>
<td>Nonfat powdered milk</td>
<td>25 g</td>
<td>3 Tbsp + 1 tsp</td>
</tr>
<tr>
<td></td>
<td>Instant dry osmotolerant yeast</td>
<td>5 g</td>
<td>2 tsp</td>
</tr>
<tr>
<td>②</td>
<td>Bread flour</td>
<td>500 g</td>
<td>3 ¾ cups</td>
</tr>
<tr>
<td></td>
<td>Butter, softened</td>
<td>75 g</td>
<td>½ cup</td>
</tr>
<tr>
<td></td>
<td>Egg, cold</td>
<td>60 g</td>
<td>1 ea</td>
</tr>
<tr>
<td></td>
<td>Sugar</td>
<td>30 g</td>
<td>3 Tbsp</td>
</tr>
<tr>
<td></td>
<td>Fine salt</td>
<td>10 g</td>
<td>1 ¾ tsp</td>
</tr>
</tbody>
</table>

**For the Topping**
- Egg wash: as needed
- Millet, optional: as needed

**Yield**
- ~1.00 kg*

For salt, flours, substitutions, and other notes, see pages viii–xi.
*Yield does not include topping.

**NET CONTENTS**

- Ingredients | Weight | % |
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>500 g</td>
<td>100</td>
</tr>
<tr>
<td>Water</td>
<td>329 g</td>
<td>65.8</td>
</tr>
<tr>
<td>Fat</td>
<td>67 g</td>
<td>13.4</td>
</tr>
<tr>
<td>Sugar</td>
<td>55 g</td>
<td>11</td>
</tr>
<tr>
<td>Salt</td>
<td>10 g</td>
<td>2</td>
</tr>
<tr>
<td>Yeast</td>
<td>5 g</td>
<td>1</td>
</tr>
</tbody>
</table>

Consume within 1–2 d, or freeze for up to 2 mo.