Parker Rolls

BREADS & DOUGHS

YIELD	ACTIVE	TOTAL	OVEN
15 rolls (≈68 g dough each)	30 min	≈2 h 30 min	350 °F (177 °C)

EQUIPMENT
Stand mixer + dough hook · 9×13 in dish or large cast iron · Scale

#	INGREDIENT	MASS	VOLUME	PROCEDURE
1	Milk	240 g	1 cup	Put the milk, water, butter and sugar in a small pot. Warm until the butter melts. Don't go above 115 °F (46 °C).
	Water	118 g	½ cup	
	Butter	57 g	¼ cup	
	Sugar	50 g	¼ cup	
2	Active dry yeast	7 g	1 packet	Sprinkle over the milk mixture and stir. Let it stand until foamy, 4–5 min. No foam means dead yeast, so start over.
3	Flour, all-purpose	480 g	4 cups	Put the flour and salt in the mixer bowl and mix briefly with the dough hook.
	Kosher salt		1½ tsp	
4	Egg	50 g	1 large	Beat the egg and yolk together. Add them to the mixer bowl with the yeast mixture and knead on medium until smooth and just slightly tacky, ≈5 min.
	Egg yolk	18 g	1 large	
5	Neutral oil		for the bowl	Oil a bowl, put the dough in and cover with a towel. Rise somewhere warm until doubled, ≈1 h.
6				Deflate with 3 fingers and turn out onto a lightly floured surface. Knead a couple of minutes. Divide into 15 pieces (≈68 g each).
7				Shape into tight balls by pulling the edges underneath. Butter the baking dish, set the balls in it, cover and rise ≈30 min. Preheat oven to 350 °F (177 °C).
8	Egg	50 g	1 large	Beat the egg and water together and brush over the rolls.
	Water	15 g	1 tbsp	
9				Bake until lightly browned and doubled, 25–30 min (center ≈190 °F (88 °C)). Brush with egg wash again halfway.
10	Butter	28 g	2 tbsp	Melt the butter with the honey. Brush over the hot rolls and sprinkle with salt.
	Honey	21 g	1 tbsp	
	Flaky or kosher salt		sprinkle	