

Kaiser Rolls Recipe

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Prep. time : 60 minutes

Cook time : 15 minutes

Ready in 90 minutes

Level : Basic

Ingredients:

- Bread flour 250 g (8.8oz)
- Water 160g (5.6oz)
- Dry yeast 4g (1Tsp)
- Salt 5g (1Tsp)
- Butter, melted 15g (0.5oz)
- Poppy seeds as needed

Directions

1. Combine water and yeast, stir until yeast dissolves.
2. Put flour and salt into a bowl of a stand mixer fitted with hook attachment. Mix on low speed and add water with yeast.
3. Continue mixing for approximately 10 minutes until the dough becomes smooth and uniform.
4. Add melted butter, mix until well combined.
5. Cover the dough and let it ferment until it doubles in size.
6. Punch down the dough and divide it into 30 g (1oz) pieces. Round the dough, shape every piece into a ball and place them into a pan lined with parchment paper.
7. Cover the rolls with a cloth and let them rest for 15 minutes.
8. Make Kaiser roll shape using a stamp, or by hand and let them ferment.
9. Before baking, brush rolls with egg wash and sprinkle them with poppy seeds.
10. Bake them at 200°C (400°F) for about 15 minutes, until golden brown and crispy. Leave them on a rack to cool down.