



Italian Sub Rolls

With their crispy crust and open crumb inside, these rolls are ideal for epic sandwich creations of all kinds.

OVERNIGHT STARTER

1 cup (120g) Artisan Bread Flour
2/3 cup (150g) water, at room temperature
1/8 teaspoon SAF Instant Yeast

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DOUGH

2 1/8 teaspoons SAF Instant Yeast
3/4 cup + 2 tablespoons (198g) water
3 1/2 cups (420g) Artisan Bread Flour
1 1/2 teaspoons salt

TOPPING

1 large egg white beaten with 1 tablespoon water

For the starter: Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. Mix the starter ingredients in a small bowl, cover, and let rest at room temperature overnight.

For the dough: Combine the starter and the remainder of the ingredients, and mix and knead by hand, or using a stand mixer, to make a smooth dough. Knead for 8 minutes by hand or 6 minutes in the mixer; the dough should be smooth and feel bouncy and elastic to the touch.

Cover the dough and let rise at room temperature until it's very puffy, about 90 minutes, turning it over and gently deflating it after 45 minutes. Turn the dough out onto a lightly oiled work surface. Divide it into eight pieces.

Roll the pieces into cylinders 4 1/2" long. Place the rolls into the wells of your sub roll pan. Cover and let rise until almost doubled, about 45 minutes. While the rolls are rising, preheat the oven to 425°F. Brush the rolls with the egg white mixture and place the silicone pan on a baking sheet. Bake for 20 to 25 minutes, or until they're golden and crusty, with an internal temperature of 190°F.

Remove the rolls from the oven and transfer to a rack to cool.

Yield: 8 rolls.



NEW ITALIAN SUB ROLLS BUNDLE

You get convenience and savings with our bundle of essentials to make our Italian Sub Rolls at home: Silicone Sub Sandwich Roll Pans (set of 2), Artisan Bread Flour, SAF Instant Yeast, plus a printed recipe.
#212008 ~~\$67.80~~ **\$64.80** SAVE \$3

SUB SANDWICH ROLL PANS

#208560 ~~\$55.90~~ **\$53.90** SAVE \$2

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