

Chewy Sourdough Rolls

YIELD: 8 ROLLS

Whether for sandwiches, appetizers, or a breadbasket, these bagel-inspired rolls are a versatile addition to any baker's repertoire.

INGREDIENTS

DOUGH

3 ½ cups (420g) King Arthur Artisan Bread Flour
1 to 1 ½ cups (227g to 255g) water, lukewarm
1 cup (227g) ripe (fed) sourdough starter
2 tablespoons (18g) Non-Diastatic Malt Powder
2 teaspoons (12g) salt
1 teaspoon SAF Red Instant Yeast

TOPPING

1 tablespoon (9g) Non-Diastatic Malt Powder
1 tablespoon (14g) water, warm
2 to 3 tablespoons (18g to 27g) Everything Bagel Topping

INSTRUCTIONS

1. **For the dough:** Combine all the ingredients and mix and knead them together — by hand, mixer or bread machine — to make a somewhat tacky, elastic dough; it should be smooth and soft. Cover and let rise until almost doubled, about 1 ½ hours.
2. Gently deflate dough on a lightly floured work surface, divide into 8 pieces (110g each), and shape into tight balls. Place in a lightly greased large Dutch oven. Cover with the lid and let rise for about 1 hour, until puffy but not necessarily doubled.
3. About 30 minutes into the rise, preheat the oven to 500°F.
4. **For the topping:** Just before baking, whisk together the malt powder and water, then brush it onto the risen rolls. Sprinkle the Everything Bagel Topping onto the rolls and then cover with the Dutch oven lid.
5. Put the rolls into the oven, reduce the temperature to 450°F, and bake for 20–25 minutes.
6. Remove lid and continue to bake rolls for about 10 more minutes, until deep golden brown and at least 205°F when tested with a digital thermometer.
7. Remove rolls from the oven and cool, still in the pan, on a rack. For crustier rolls, open the oven door and allow the uncovered rolls to cool in the oven.

