

Kaiser rolls

Chainbaker kaiser rolls.

Notes

This recipe is from Chainbaker, with only a small adjustment on the yeast. Each of these rolls should weigh around 110g. There is a specific way to plait these which I will try to describe: Roll the balls out into a length of around 20cm, tie a knot into the dough and pass the two loose ends back through the loop created so the ends are hidden. Can be brushed with milk or some other glaze and sprinkled with poppy seeds.

This is a brioche, so easily overheated, use cold milk or cool the flour off beforehand.

Ingredients

	Bakers %	500g total	1kg total	2kg total	3kg total	4kg total
White Flour	100%	279	559	1117	1676	2235
Milk	44%	123	246	492	737	983
Egg	20%	56	112	223	335	447
Softened Butter	8%	22	45	89	134	179
Sugar	4%	11	22	45	67	89
Salt	2%	5.59	11	22	34	45
Yeast	1%	2.79	5.59	11	17	22