Brioche Rolls

This recipe makes 18 rolls

Ingredients

|  |  |  |  |
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| Bread Flour |  | 3+1/2 cups |  |
| Active Dry Yeast |  | 2+1/4 tsp |  |
| Sugar |  | 1/3 cup |  |
| Salt |  | 1 tsp |  |
| Water |  | 1/2 cup |  |
| Butter, softened |  | 1/2 cup |  |
| Eggs |  | 4 |  |
| Egg yolk |  | 1 |  |
| Milk |  | 1 TBSP |  |

##### Directions

Preheat oven to 350ºF

In large bowl, combine 2 cups flour, yeast, sugar and salt; mix well. In saucepan, heat water and butter until warm (120-130ºF). Add to flour mixture. Add eggs. By hand, stir until smooth. Gradually stir in remaining flour to make a very soft dough. Cover bowl with plastic wrap and foil; refrigerate 6 to 12 hours.

Punch down dough. Divide into 3 parts. Refrigerate two thirds of dough until ready ot shape. Divide each third into 6 pieces. Cut off one-fourth of the dough from each piece. On well-floured surface, shape each large and small piece into a smooth ball. Place large balls into greased muffin pan cups or individual brioche pans. Press ball to fill cup; make a deep indentation in the center of dough. Press small ball into indentation. Cover; let rise in warm place until double, about 30 minutes. Combine egg yolk and milk; gently brush tops of rolls. Bake at 350ºF for 15 to 20 minutes until golden brown. Remove from muffin pan cups; cool.

**\***You can substitute [Quick Rise Yeast](http://www.redstaryeast.com/lessons-yeast-baking/yeast-types-usage/instant-or-fast-rising-yeast) (instant/fast-rising) in place of Active Dry Yeast. When using Quick Rise Yeast, expect your dough to rise faster. Always let your dough rise until [ripe](http://www.redstaryeast.com/lessons-yeast-baking/baking-steps-guide/rising-ripe-test-first-rise). Traditional methods: use equal amounts; Bread Machine: use ½ tsp Instant Yeast OR ¾ tsp Active Dry Yeast per cup of flour in your recipe. Visit our [Lessons in Yeast & Baking](http://redstaryeast.com/lessons-yeast-baking) for more information on baking.