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Briosce col Tuppo

Brioche Rolls w/Buns

INGREDIENTS

TO MAKE 8 ROLLS

- 1 cup milk, lukewarm
- 1 packet Rapid Rise yeast
- 7 TBLS sugar
- 6 TBLS melted butter, cooled
- 1 egg
- 4 cups flour plus more for dusting
- 2 tsps salt
- Egg wash for brushing (beaten egg with a little milk)

DIRECTIONS

- Sprinkle the yeast over the lukewarm milk and stir.
- Rest for 1 minute to allow yeast to activate.
- Meanwhile, place flour, sugar, and salt in the bowl of a stand mixer with dough hook.
- Mix on slowest speed to blend.
- With mixer still running on low speed, add milk/yeast mixture, egg and melted butter.
- Knead on medium-low speed for 5 minutes.
- You should have a smooth looking pliable dough.
- If you don't, knead a little longer.
- Remove dough and place on lightly floured surface.
- Take a baseball-sized piece out of the dough and set aside.
- Divide the remaining dough into 8 equal pieces.
- Roll each into a ball, with the help of more flour if needed.
- Place on a cookie sheet lined with parchment paper.
- Now divide the baseball-sized dough you had set aside into 8 equal little pieces.
- Roll each into a little ball.
- Using your thumb, gently make a well indentation in the middle of each roll.
- Brush only the well with egg-wash.
- Add one little ball of dough to each roll, placing it on the indentation.
- Cover with film paper and a clean towel.
- Place in oven with only the light on to create a warm environment for dough to rise.
- Check rolls after 45 minutes to an hour.
- They should have risen well by then.
- Remove rolls from oven.
- Brush each roll with egg-wash and bake at 400F oven for 15 minutes or until golden.



NONNA'S TIPS

- Using Rapid Rise yeast cuts the time to make these rolls in half. I actually made mine in a little over an hour.
- You can adjust the sugar amount to your liking. The amount I use gives a slight sweet taste. If you want the rolls for using in a dessert, add more sugar and sprinkle tops with sugar crystals before baking.
- If it's warm out, you can let the rolls rise on your counter. No need to place them in the oven with light on.