

ROLLING DOUGH INTO ROUND ROLLS

FOLLOW THESE SIMPLE STEPS FOR PERFECT DINNER ROLLS

In each step, the main thing to ensure is that there are no seams or creases at the top of the dough. This will help create a beautiful final shape.



STEP 1

Beginning with one portion of dough, fold it in half onto itself.

STEP 2

Turn the dough a quarter turn, and then fold the dough in half again. Place the seam side down so that the smooth surface is facing up.



STEP 3

Using one hand, cup the dough between your thumb and forefinger, making sure the bottom of your hand is touching the table. Apply just enough pressure to the top of the dough that you can feel it is secured in your hand.



STEP 4

Move your hand in a clockwise circle, remaining on the table surface at all times. Pinch the dough under when it hits your pinky finger and release pressure slightly when it reaches your thumb. If you are having difficulty controlling the dough, try lightly dampening the table surface with water..



STEP 5

Space the rolls out evenly on a baking tray lined with parchment paper. The rolls will double in size before being baked, so make sure you leave enough space in between that they do not run into each other later. You will not want to move the rolls once they are fully proofed.



DISH
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