

Butter rolls

Cuisine: Czech
Food category: Pastry




Author: [Ondrej Vlcek](#)
Company: [Retigo](#)





Program steps


Preheating: 195 °C


1


 Hot air


 100 %

 Termination by time

 00:12 hh:mm

 180 °C

 100 %



Ingredients - number of portions - 16

Name	Value	Unit
plain wheat flour	500	g
semi-coarse wheat flour	500	g
caster sugar	15	g
Salt	12	g
water	700	g
Butter	120	g
dried baker's yeast	15	g
egg yolk	2	pcs

Nutrition and allergens

Allergens: 1
Minerals:
Vitamins:

Nutritional value of one portion	Value
Energy	229.5 kJ
Carbohydrate	47.3 g
Fat	1 g
Protein	7 g
Water	0 g

Directions

1. Mix flour with sugar and yeast in a bowl. Add water, salt and soft butter. We will make a smooth elastic dough. We add water gradually so that the dough is not too thin.
2. Cover and leave to rise. Then we turn the dough out onto the work surface and knead it slightly and divide it into halves.
3. Roll the dough into a round shape approximately 1 cm high and cut it into 8 triangles like a pizza. We gradually roll them one by one from the wide edge towards the center.
We should have a total of 16 rolls, which we will transfer to trays with baking paper. Leave enough space between the rolls for them to rise.
4. After rising, brush with beaten egg yolks and, if necessary, sprinkle with coarse salt or poppy seeds or other spices. Place in the combi oven and bake until golden on the indicated program.

Recommended accessories



Vision Bake



Perforated aluminium sheet, teflon coated



Enameled GN container