Maple–Garlic Butter Laminated Dinner Rolls

Makes 12 rolls · About 45 minutes hands-on · Prepare over two days

INGREDIENTS

Dough

- 500 g all-purpose flour
- 240 g whole milk
- 45 g water
- 1 large egg (about 50 g without the shell)
- 35 g granulated sugar
- 10 g fine sea salt
- 7 g instant yeast
- 35 g unsalted butter, softened

Butter Block

- 225 g unsalted butter, preferably European-style

Maple Garlic Butter

- 45 g unsalted butter
- 15 g pure maple syrup (about 2 teaspoons)
- ½ teaspoon Paia Spice Company's Aunty Jen's Garlic Butter Blend
- Flaky sea salt, to taste

INSTRUCTIONS

Wednesday

- 1. Mix the dough. Mix the flour, milk, water, egg, sugar, salt, and yeast until shaggy. Knead for 4 minutes, then knead in the softened butter. Knead another 3–5 minutes, until smooth and elastic. Flatten into a rectangle, wrap, and refrigerate for at least 1 hour.
- 2. Make the butter block. Tap and roll the 225 g butter between two sheets of parchment into a 7-inch square. Chill until firm but flexible. The dough and butter should give about the same amount when pressed. If the butter cracks when bent, let it sit at room temperature for a few minutes.
- 3. Enclose the butter. On a lightly floured counter, roll the dough into an 8 × 15-inch rectangle. Center the butter on the dough. Fold the short ends over it so they overlap slightly. Press the overlap and pinch the open edges to seal.
- 4. Make three letter folds. Roll the packet into an 8 × 24-inch rectangle. Brush off excess flour and fold it in thirds like a letter. Wrap and chill for 30 minutes. Rotate 90 degrees and repeat. Chill another 30 minutes, then rotate, roll, and fold a third time. Chill the dough if it springs back or the butter feels greasy. Wrap tightly and refrigerate overnight.

Thursday

- 5. Shape the rolls. Grease a standard 12-cup muffin tin. Roll the dough into a 12 × 16-inch rectangle and cut it into twelve 4-inch squares. Cut each into four 2-inch squares. Stack each set of four loosely, turn it onto its side, and place it in a cup with the cut layers facing up.
- 6. Proof. Cover loosely and let rise at room temperature for 2–3 hours, or longer in a cool kitchen. The rolls should look puffy, with the layers starting to separate and the tops jiggling slightly when you shake the pan.
- 7. Bake. Bake on the center rack of a preheated 400°F oven for 8 minutes. Reduce to 375°F and bake for 12–16 minutes more, until deep golden brown. Cool in the tin for 5 minutes, then transfer to a rack.
- 8. Brush with maple garlic butter. While the rolls bake, melt the 45 g butter over medium heat. Swirl until the milk solids turn golden brown and smell nutty, then pour into a heatproof bowl. Stir in the seasoning, wait 1 minute, then whisk in the maple syrup. Brush lightly onto the warm rolls and finish with flaky salt to taste.

THANKSGIVING TIMING

Start shaping about 4 hours before dinner. To free up the oven for the turkey, bake the rolls earlier, rewarm at 325°F for 5–7 minutes, and brush with maple garlic butter just before serving.