

GARNETT ZUHONE'S YEAST ROLLS

INGREDIENT	FULL BATCH (300)	HALF BATCH (150)	QTR BATCH (75)	APROX 3 DOZ BATCH
YEAST	1 1/2 C + 4 T	3/4 C + 2 T	1/4 C + 3 T	3 1/2 T
WATER(110)DEGREES	9 C	4 1/2 C	2 1/4 C	1 C + 2 T
FLOUR	19 1/2 C	9 3/4 C	4 3/4 C + 2 T	2 1/4 C + 3 T
DRY MILK	8 1/4 C	4 C + 2 T	2 C + 1 T	1 C + 1 1/2 T
SUGAR	6 T	3 T	1 1/2 T	3/4 T
SALT	3/4 C	1/4 C + 2 T	3 T	1 1/2 T
SALAD OIL	5 C	2 1/2 C	1 1/4 C	1/2 C + 2 T
WATER	3 3/4 QT (15 C)	2 1/2 C	3 3/4 C	1 3/4 C + 2 T

1. DISSOLVE YEAST IN HOT WATER
2. PLACE ALL DRY INGREDIENTS IN MIXER WITH DOUGH HOOK ATTACHMENT, MIX 2 MIN
3. ADD OIL, MIX AN ADDITIONAL 2 MIN
4. ADD TEPID WATER, MIX ANOTHER MIN
5. ADD YEAST MIX. CONTINUE MIXING FOR 2 MIN.
6. TURN MIXER TO MEDIUM, MIX (KNEAD) UNTIL DOUGH BECOMES ELASTIC AND SMOOTH.
7. LEAVE IN BOWL, PLACE IN WARM AREA TO RISE, UNTIL DOUBLE IN SIZE.
8. PUNCH THE DOUGH DOWN, AND FORM INTO BALLS.
9. PLACE ON GREASED COOKIE SHEET TO RIZE AGAIN, TILL DOUBLE IN SIZE.
10. BAKE IN PRE HEATED 350 DEGREE OVEN 12-14 MIN.

THINGS TO CONSIDER: FLOUR AND TEPID WATER ARE VARIABLES, YOU MAY NEED MORE OR LESS OF EACH, DEPENDING. DOUGH MAY BE TO "WET" ADD A LITTLE FLOUR, IF TOO "DRY" ADD WATER. THIS BREAK DOWN SHOULD BE

Here is a breakdown of Garnett's Roll recipe by Alum Matt Lowry.

"I went as small as tablespoons (T) to get the measurements. Keep in mind Garnett did these in a " convection " oven which has an internal fan which helps Browning. If you have a " regular " oven, add 25 degrees to the cooking temp. ALSO BE PATIENT! You cannot rush these."