



## BUTTER SOFT ROLLS

🔪 15 min ⌚ 2 h 35 min 🌿 easy 🍰 20 pieces

### INGREDIENTS

255 g water  
255 g milk  
80 g butter, plus for greasing  
20 g dried yeast  
665 g flour  
70 g sugar  
10 g salt

### USEFUL ITEMS

Large bowl, kitchen towel, baking dish

### PREPARATION

1. Lightly grease a large bowl and a baking dish and set aside.
2. Place water, milk and butter into mixing bowl and warm **3 min /37°C/speed 3**.
3. Add yeast and warm **1 min/37°C/speed 3**.
4. Add flour, sugar and salt, mix **20 sec/speed 4** and **knead 15 min/dough function, without measuring cup**. Dough is sticky. Place dough into prepared bowl, cover with kitchen towel and let rise until doubled in size (approx. 1 hour).
5. In a very well-floured surface divide dough into 20 equal pieces and shape into balls (approx. 30g each).
6. Transfer into prepared baking dish allowing a 0.5cm space between each ball. Cover with kitchen towel and set aside for 30 minutes. Preheat oven to 180°C.
7. Bake for 20 minutes in preheated oven (180°C). Brush with butter immediately and set aside to cool down for 10 minutes before serving.

- The recipe was adapted to Thermomix by chef Marios Hadjiosif.