Pull-Apart Sour Cream and Chive Rolls

bread · dough · side · american DIALED

Credit: Claire Saffitz

basis bread flour = 693 g yield 24

	Ingredient	Grams	Baker's	Total	Method
1	whole milk bread flour water	113 43.0 113	16.3% 6.2% 16.3%	7.4% 2.8% 7.4%	Tangzhong: whisk milk, flour and water in a small saucepan until smooth. Cook over medium heat, whisking constantly, until a very stiff paste like mashed potatoes, about ***2 min***. Scrape into the stand mixer bowl fitted with the dough hook.
2	whole milk active dry yeast	29.0 5.0	4.2% 0.72%	1.9% 0.33%	In the same saucepan, warm the milk over low heat to lukewarm, about ***41 °C***. Off the heat, whisk in the yeast until dissolved. Rest until foamy, about ***5 min***.
3	sour cream, at room temperature sugar salt eggs unsalted butter, cut into pieces, at room temperature bread flour bread flour	232 50.0 12.0 100 57.0 650 *as needed*	33.5% 7.2% 1.7% 14.4% 8.2% 93.8%	15.2% 3.3% 0.78% 6.5% 3.7% 42.5%	Add to the tangzhong with the yeast mixture. Mix on low to a shaggy dough, then on medium ***8–10 min*** until very smooth and supple, scraping down the bowl now and then. Add flour by the tablespoon if very sticky.
4					Shape into a smooth ball, dust with flour, and put in a clean large bowl. Cover tightly; rise somewhere warm until roughly doubled, 1–1½ hr.
5	unsalted butter	28.2	4.1%	1.8%	During the rise, coat the bottom and sides of a 13 × 9-inch pan (metal preferred) with a thick layer of butter.
6	very finely chopped chives	20.0	2.9%	1.3%	Punch the dough down lightly. On a floured surface, stretch into a square, then roll to about 12 inches square. Sprinkle the chives evenly over it. Fold up from one end several times into a loose roll around the chives; flatten with the heel of your hand into a long rectangle. Roll to 16 × 6 inches, flouring as needed. Cut into 24 pieces of about 2 inches (8 × 3 grid). Work quickly.
7					One piece at a time: pinch the edges together into a teardrop, set seam-side down, and round into a tight ball under a cupped hand on an unfloured surface. Set in the pan in a 4 × 6 grid.
8					Cover; rise at room temperature until nearly doubled, ***45–60 min***. Meanwhile, set a rack in the center and heat the oven to ***190 °C***.

9	eggs flaky salt black pepper, freshly ground	50.0 *for sprinkling* *for sprinkling*	7.2%	3.3%	Beat the egg until no streaks remain. Brush over the rolls; sprinkle with flaky salt and pepper. Bake until deep golden brown on top, ***25–30 min***.
10	unsalted butter	27.8	4.0%	1.8%	Brush the hot rolls with the butter straight away. Cool in the pan ***15 min***. Loosen the sides with a knife and the bottom with a metal spatula; slide the whole grid onto a rack. Serve warm or at room temperature.
	Total	**1530**	220.8%	100.0%	

Notes

Best the day they are made; keep airtight at room temperature up to 3 days.
Make ahead: shape, pan, cover and refrigerate up to 1 day without rising. Rise at room temperature before baking; from cold this can take up to 3 hr.