

Salted Black Garlic Brioche Rolls



1/2 cup room milk	
1 envelope of dry active yeast (1/4 oz)	3 large eggs
2 2/3 cups all-purpose flour	1 1/2 sticks unsalted butter, softened
2 tablespoons sugar	5 cloves garlic, chopped
1 teaspoons salt,	1 tbs Fresh Rosemary, minced
	Topping: 1 tbs melted butter 1-2 tbs course salt

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Add the milk to a microwave safe container, heat in the microwave for 10 seconds, test the temperature (you want it between 105 and 110) and repeat until the desired temperature is reached. Put the milk in the bowl of a stand mixer. Sprinkle the yeast on top and allow it to get foamy, about 5 minutes. Add the flour, salt and sugar and mix on low with the dough hook attachment until shaggy, flaky lumps form (about 1 1/2 minutes). Add the eggs, one at a time, mixing until combined. Add the softened butter (softened is important), beat until the dough gathers around the hook and is smooth and shiny. Add the garlic and the rosemary and beat until just combined. Coat the inside of a bowl with olive oil and place the dough ball in inside. Wrap with plastic wrap leave in a warm place until it's double in size, about 1 1/2 hours. Grab the dough at the sides until it has deflated. Allow to rise a second time at room temperature, until it has doubled in size, deflating every 15 minutes by grabbing the sides, about 45 minutes.

(If you need to make this the night before, this is a good place to stop. Place in a very cold fridge, below 40 degrees, take out of the fridge the next day and continue. Note that if the dough is cold, the next rise will take longer.)

Remove from the bowl and place on a floured surface, shape into a long log, about 4 inches wide and 1 foot long. Using a sharp knife, cut in 3 equal sized pieces. Then cut each of those pieces in half (you will now have 6 pieces.) Now cut each of those pieces in half and you will have 12 equal sized pieces. Each of these pieces will be a roll, but you have to make some more cuts first. Cut each slice into 3 equal sized pieces, rolling each into a ball and placing all three into the same well of a greased muffin tin. Repeat for each slice. Cover with plastic wrap, leave at room temperature and allow to double in size, about 30 minutes. Brush the top with melted butter and sprinkle generously with course salt. This is when you break out the fanciest salt you have. Or buy some just for the occasion. Preheat the oven to 400. Bake for 16-18 minutes or until golden brown.

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