



COOKING CLASSES
AT SUR LA TABLE

**FOCUS SERIES:
THANKSGIVING DINNER ROLLS**

WITH SUR LA TABLE CHEF

MENU:

**HOMEMADE POTATO DOUGH
CLOVERLEAF DINNER ROLLS
PUMPKIN SHAPED ROLLS
PULL-APART GARLIC ROLLS**



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Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Homemade Potato Dough

- ☐ 1 small (5 ounces) russet potato
- ☐ 1/2 stick unsalted butter
- ☐ 1/2 cup (4 ounces) whole milk
- ☐ 1 large egg
- ☐ Active dry yeast
- ☐ Granulated sugar
- ☐ 2 1/2 cups (12 1/2 ounces) bread flour or all-purpose flour
- ☐ Kosher salt

Cloverleaf Rolls

- ☐ 1 recipe Homemade Potato Dough, up through cold proof
- ☐ 6 tablespoons unsalted butter
- ☐ Flaky sea salt

Pumpkin Rolls

- ☐ 1 recipe Homemade Potato Dough, up through cold proof
- ☐ 1 bunch fresh rosemary
- ☐ 6 tablespoons unsalted butter
- ☐ Flaky sea salt

Pull-Apart Garlic Rolls

- ☐ 1 recipe Homemade Potato Dough, up through cold proof
- ☐ 3 garlic cloves
- ☐ 6 tablespoons unsalted butter
- ☐ 4 ounces Parmigiano-Reggiano
- ☐ Flaky sea salt



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Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- ☐ Chef's knife
- ☐ Paring knife
- ☐ Kitchen shears
- ☐ Cutting board

Hand Tools/Gadgets

- ☐ Digital scale (optional)
- ☐ Measuring cups and spoons
- ☐ Mixing bowls (various sizes)
- ☐ Pastry brush
- ☐ Whisk
- ☐ Colander
- ☐ Potato masher or fork
- ☐ Instant-read thermometer
- ☐ Cheese grater (Pull-Apart Garlic Rolls recipe)
- ☐ Rolling pin
- ☐ Bench scraper

Cookware

- ☐ Small saucepan

Appliances

- ☐ Stand mixer with paddle attachment

Bakeware

- ☐ Muffin pan (Cloverleaf Rolls and Pumpkin Rolls recipe)
- ☐ 10" Bundt pan (Pull-Apart Garlic Rolls recipe)
- ☐ Wire cooling rack
- ☐ Rimmed baking sheet (Pumpkin Rolls recipe)

Other

- ☐ Plastic wrap
- ☐ Parchment paper
- ☐ Kitchen towels



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Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Homemade Potato Dough

1. Prepare full recipe and refrigerate 2 hours or overnight.

Cloverleaf Dinner Rolls - Pumpkin Rolls - Pull-Apart Garlic Rolls

1. Prepare one recipe of Homemade Potato Dough up through cold proof.
2. If making more than one of the above recipes, please prepare **one batch of Homemade Potato Dough per shape**.



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HOMEMADE POTATO DOUGH

Yield: 1 recipe Cloverleaf Rolls or 1 recipe Pumpkin Rolls or 1 Pull-Apart Potato Rolls

Bread bakers have been using potatoes (and potato cooking water) for many years. Yeast loves the starchy carbohydrates in potatoes, and their lumpy texture adds not only flavor and moisture but also a chewy softness - ideal for dinner rolls. Serve these at a family dinner and watch them disappear.

1 small (5 ounces) russet potato, peeled and quartered
1/2 tablespoon active dry yeast
1/4 cup (1 3/4 ounces) granulated sugar
1/2 stick (2 ounces) unsalted butter, room temperature, plus more for greasing
1/2 cup (4 ounces) whole milk, warmed to 110 to 115°F
1 large egg, room temperature
2 1/2 cups (12 1/2 ounces) bread flour or all-purpose flour, plus more
1 teaspoon kosher salt

1. **To prepare potatoes:** To a small saucepan, add potatoes and cover with cold water. Set saucepan over medium heat and bring to a simmer. Cook until potatoes can be easily pierced with a knife, about 15 to 20 minutes. Drain potatoes in a colander and reserve 1/2 cup of cooking water. Return potatoes to pan and using a potato masher or fork, mash until smooth. Set aside to cool to room temperature.
2. **To prepare dough:** To a small saucepan set over medium heat, add reserved potato water. Heat water to 110 to 115°F and pour into the bowl of a stand mixer fitted with a paddle attachment. Add yeast and 1 teaspoon sugar and whisk by hand to blend. Allow mixture to sit until yeast is activated and foamy or bubbling, about 5 to 10 minutes.
3. To stand mixer bowl, add 1/2 cup (3 1/2 ounces) mashed potatoes. Add remaining sugar, softened butter, milk and egg; whisk by hand until well blended. Add flour and salt and mix on low speed until dough begins to come together, about 2 to 3 minutes. The dough will be sticky and wet. With mixer on low, add additional flour, a tablespoon at a time, until dough begins to pull away from sides of bowl. Turn speed to medium-low and continue to knead until dough feels firm, dense and springy, about 5 to 6 minutes. *Note:* This dough is soft and sticky and will not pull away from the sides completely. Do not over-knead or starch from potatoes will break down and make dough gooey.
4. Lightly butter a large mixing bowl. Transfer dough to bowl and lightly coat surface of dough with a little softened butter. Cover with plastic wrap or a damp kitchen towel and let dough rise until doubled in size, 45 to 60 minutes (longer if room is cold).
5. **To cold-proof dough:** Turn dough out onto a lightly floured work surface. Press down on dough firmly to expel some air bubbles. Return dough to mixing bowl and cover with plastic wrap. Transfer bowl to refrigerator for at least 2 hours or up to overnight.



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CLOVERLEAF DINNER ROLLS WITH SAGE BROWNEB BUTTER

Yield: 10 dinner rolls

1 recipe Homemade Potato Dough, up through cold-proof (recipe included)

Browned Butter:

1 stick (4 ounces) unsalted butter

2 tablespoons fresh sage, coarsely chopped

Kosher salt and freshly ground black pepper

Flaky sea salt

1. **To shape cloverleaf rolls:** Generously grease a standard muffin pan. Cut dough into 3-ounce portions (about 1/3 cup) and cut each portion into 3 equal pieces. Form each piece into a ball and nestle 3 balls into each muffin cup. Cover rolls loosely with plastic wrap or a damp kitchen towel and let rise until almost doubled in size, 35 to 45 minutes (longer if the room is cold).

2. **To prepare browned butter:** To a large skillet set over medium-high heat, add butter, cook, whisking occasionally until the milk solids turn golden brown and the butter takes on a nutty aroma. Take the skillet off the heat and whisk in sage; taste and adjust seasoning with salt and pepper.

3. **To bake and serve immediately:** Preheat oven to 375°F and position a rack in center of oven. Using a pastry brush, brush tops of each roll with melted butter and sprinkle lightly with flaky salt. Transfer rolls to preheated oven and bake for 15 minutes. Rotate pan and continue to bake until rolls are puffed and golden brown, about 15 to 20 minutes. Transfer rolls to a cooling rack. Serve warm or at room temperature.

4. **To bake and rewarm the next day:** Cool baked rolls completely. Cover rolls loosely with plastic wrap. Rolls can be kept at room temperature for 1 day. When ready to serve, rewarm in preheated 375°F oven for 10 minutes.

5. **To par-bake and freeze:** Preheat oven to 375°F and position a rack in center of oven. Using a pastry brush, brush tops of each roll with melted butter and sprinkle lightly with flaky salt. Transfer rolls to preheated oven and bake for 20 minutes. Transfer rolls to a cooling rack to cool completely. Transfer rolls to a freezer bag or wrap muffin pan in several layers of plastic wrap. Transfer to freezer. Par-baked rolls can be kept in freezer for up to 1 month. When ready to serve, remove plastic wrap and bake frozen rolls in buttered muffin pan or transfer to a parchment-lined baking sheet. Bake in a preheated 375°F oven until browned and fully baked, about 20 to 25 minutes. Transfer rolls to a cooling rack. Serve warm or at room temperature.

Thanksgiving countdown: 1 hour prior

- **For par-baked frozen rolls:** Remove plastic wrap and transfer frozen rolls to a buttered muffin pan or baking sheet. Bake in a preheated 375°F oven until browned and fully baked, about 20 to 25 minutes. Transfer rolls to a cooling rack. Serve warm or at room temperature.
- **For premade rolls:** Remove plastic wrap and transfer rolls to a baking sheet. Rewarm in a preheated 375°F for 10 minutes.



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PUMPKIN ROLLS

Yield: 10 dinner rolls

1 recipe *Homemade Potato Dough*, up through cold-proof (recipe included)
6 tablespoons (3 ounces) unsalted butter, melted
Flaky sea salt, for garnish
10 sprigs fresh rosemary

1. **To shape rolls:** Line a baking sheet with parchment paper. Cut dough into 3-ounce portions. Form each portion into a smooth ball. Dip kitchen shears into melted butter and cut 6 slits around each ball. Cover rolls loosely with plastic wrap or a damp kitchen towel and let rise until almost doubled in size, 35 to 45 minutes (longer if the room is cold).

2. **To bake and serve immediately:** Preheat oven to 375°F and position a rack in center of oven. Using a pastry brush, brush tops of each roll with melted butter and sprinkle lightly with flaky salt. Transfer rolls to preheated oven and bake for 15 minutes. Rotate pan and continue to bake until rolls are golden brown, about 15 to 20 minutes longer. Transfer rolls to a cooling rack. While warm, pierce center of each roll with the tip of a paring knife and insert a rosemary sprig to mimic a stem. Serve warm or at room temperature.

3. **To bake and rewarm the next day:** Bake rolls but do not add rosemary sprig. Cool rolls completely. Cover rolls loosely with plastic wrap. Rolls can be kept at room temperature for 1 day. Cover rolls loosely with plastic wrap. Rolls can be kept at room temperature for 1 day. When ready to serve, rewarm in preheated 375°F oven for 10 minutes. While warm, pierce center of each roll with the tip of a paring knife and insert a rosemary sprig to mimic a stem.

4. **To par-bake and freeze:** Preheat oven to 375°F and position a rack in center of oven. Using a pastry brush, brush tops of each roll with melted butter and sprinkle lightly with flaky salt. Transfer rolls to preheated oven and bake for 20 minutes. Transfer rolls to a cooling rack to cool completely. Transfer rolls to a freezer bag or wrap muffin pan in several layers of plastic wrap. Transfer to freezer. Par-baked rolls can be kept in freezer for up to 1 month. When ready to serve, remove plastic wrap and bake frozen rolls in buttered muffin pan or transfer to a parchment-lined baking sheet. Bake in a preheated 375°F oven until browned and fully baked, about 20 to 25 minutes. Transfer rolls to a cooling rack. While warm, pierce center of each roll with the tip of a paring knife and insert a rosemary sprig to mimic a stem. Serve warm or at room temperature.

Thanksgiving countdown: 1 hour prior

- **For par-baked frozen rolls:** Remove plastic wrap and transfer frozen rolls to a buttered muffin pan or baking sheet. Bake in a preheated 375°F oven until browned and fully baked, about 20 to 25 minutes. While warm, pierce center of each roll with the tip of a paring knife and insert a rosemary sprig to mimic a stem. Serve warm or at room temperature.
- **For baked rolls:** Bake in a preheated 375°F oven until warm, about 10 minutes. While warm, pierce center of each roll with the tip of a paring knife and insert a rosemary sprig to mimic a stem. Serve warm or at room temperature.



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PULL-APART GARLIC ROLLS

Yield: 1, 10" wreath

1 recipe Homemade Potato Dough, up through cold-proof (recipe included)
6 tablespoons (3 ounces) unsalted butter, melted
3 garlic cloves, minced
1/3 cup Parmigiano-Reggiano, grated
Flaky sea salt, for garnish

1. **To shape rolls:** Generously butter a Bundt pan. Lightly flour a work surface. Roll dough into a 1/2" thick rectangle. Cut rectangle into 20 to 24 equal squares. Layer squares overlapping around entire bottom of Bundt pan. Cover pan loosely with plastic wrap or a damp kitchen towel and let rise until almost doubled in size, 35 to 45 minutes (longer if the room is cold).

2. **To bake and serve immediately:** Preheat oven to 375°F and position a rack in center of oven. To a small mixing bowl, combine melted butter, garlic and Parmigiano-Reggiano. Using a pastry brush, brush tops and sides of each square with garlic butter and sprinkle lightly with flaky salt. Transfer pan to preheated oven and bake until browned and puffed, about 20 to 25 minutes. Allow pan to cool slightly. Place a plate or platter on top of pan and invert wreath onto pan. Serve warm.

3. **To bake and rewarm the next day:** Cool baked rolls completely. Cover pan loosely with plastic wrap. Rolls can be kept at room temperature for 1 day. When ready to serve, rewarm in preheated 375°F oven for 10 minutes. Allow pan to cool slightly. Place a plate or platter on top of pan and invert wreath onto pan. Serve warm.

4. **To assemble and freeze:** Assemble rolls but do not brush with garlic butter. Wrap Bundt pan in several layers of plastic wrap. Transfer to freezer. Rolls can be kept in freezer for up to 1 month. The night before baking, transfer Bundt pan to refrigerator to thaw overnight. Remove from refrigerator and allow to double in size, about 2-3 hours. Preheat oven to 375°F and position a rack in center of oven. To a small mixing bowl, combine melted butter, garlic and Parmigiano-Reggiano. Using a pastry brush, brush tops and sides of each square with garlic butter and sprinkle lightly with flaky salt. Transfer pan to preheated oven and bake until browned and puffed, about 20 to 25 minutes. Allow pan to cool slightly. Place a plate or platter on top of pan and invert wreath onto pan. Serve warm.

Thanksgiving countdown: 1 day prior

- **For frozen rolls:** Transfer Bundt pan to refrigerator to thaw overnight.

Thanksgiving countdown: 4 hours prior

- **For frozen rolls:** Remove pan to refrigerator and allow to double in size, about 2-3 hours. Proceed with step 2.
- **For baked rolls:** Rewarm rolls in preheated 375°F oven for 10 minutes. Allow pan to cool slightly. Place a plate or platter on top of pan and invert wreath onto pan. Serve warm.



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