

# Telera Rolls

**Yield: 10 rolls**



## Ingredients

### *For the Dough*

2 teaspoons instant yeast  
1 ½ cups water  
1 tablespoon honey  
1 tablespoon butter, melted and cooled  
1 ½ teaspoons table salt  
4 - 4 ½ cups all purpose flour

### *For the Glaze*

1 egg and 1 tablespoon water (beaten together)

## Steps

1. In a large bowl, stand mixer or bread machine, combine yeast, water, honey, butter, salt and 4 cups of the flour. Mix until a soft dough forms.
2. Check dough's consistency; if dough sticks to your finger when touched lightly, add ¼ cup flour and mix for another minute. Check dough again, add remaining ¼ cup of flour only if needed; dough should be soft, but not sticky.
3. Knead for 6-8 minutes at medium speed in a stand mixer, or 10 minutes by hand, until it's smooth and bouncy.
4. Cover bowl and let rise for 1 hour, until doubled.
5. Once the dough has risen, deflate it and divide into 10 pieces, roll into balls, and cover the pieces with a clean tea towel.
6. Let them rest for 5 minutes before shaping into a football shape, tapering toward the edges.
7. Place the rolls onto a greased or parchment lined baking sheet and cover with greased plastic. Allow rolls to rise while preheating the oven to 400°F.
8. When rolls are almost doubled in size, brush the tops and sides with egg wash. Using a greased knife, slash the rolls twice parallel, press down firmly with each slice.
9. Bake for 20-22 minutes, until golden brown and the centers read 190°F on a digital thermometer. Remove from the oven and cool completely before slicing.