

Rohlíky – Czech Bread Rolls



An authentic recipe for Czech favorite white bread, called rohlíky.

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| Course | bread |
| Cuisine | Czech |
| Keyword | rohlíky |
| Prep Time | 15 minutes |
| Cook Time | 8 minutes |
| Rising | 1 hour 5 minutes |
| Total Time | 1 hour 28 minutes |
| Servings | 16 pieces |
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Ingredients

- 4 cups (520 g) all-purpose flour
- 2 oz (55 g) pork lard or unsalted butter softened at room temperature
- 1 and ½ tsp salt
- 2 tsp instant yeast or 20 g fresh yeast
- 1 cup (240 ml) milk lukewarm

For topping:

- Coarse sea salt, caraway, poppy seeds

Instructions

1. Place all ingredients in a large bowl. Start mixing them with the help of a wooden spoon, then pull the mass out of a bowl and put it on a worktop. Knead the dough with hands properly until smooth and elastic.
2. Let the dough rise for 20 minutes, ideally in an oven, where you have put a pot with hot water before. A steamy and warm environment is the best for raising yeast dough.

3. After 20 minutes, divide the dough into 2 parts. Roll each of them out into a disc (about 1/5 inch – 5 mm thick).
4. Cut the disk-like pizza into 8 equally sized triangles. Start rolling each triangle from the wider side to the tip, stretch a tip while rolling a bit.
5. Roll the rolled rohlík some more while pressing on the dough. Rohlík gets a bit longer, and it's less likely to untangle during baking.
6. Bend the prepared rohlík into a crescent shape.
7. Transfer rohlíky onto a baking tray lined with parchment paper. Let them rise for a further 45 minutes. Make sure to leave some space in between the rohlíky to rise.
8. If you let the rohlíky rise on a worktop, dust them with a little flour on the top and cover the rolls with a kitchen towel (the surface of the rolls will not get dry).
9. Meanwhile, preheat the oven to 450 °F (230 °C). Put a small pot with hot water in the bottom inside the oven. Rohlíky need to be baked in a steamy environment.
10. After rohlíky finish rising, brush them with a little water and sprinkle the top with poppy seeds or a mixture of coarse salt and caraway (ratio 1:1).
11. Place rohlíky into the preheated oven and bake for about 8 minutes until golden brown.

Notes

1. You need to bake rohlíky in a well-preheated oven for a crunchy crust and a soft inside. It takes only a few minutes until they are baked!
2. Rohlíky taste the best fresh. Eat them the second day after baking them, then they start getting harder.