

BUTTERMILK CLUSTER

(adapted from The Fresh Loaf Forum)

Makes 12 to 18 rolls, depending on size

6 to 6 1/2 cups (750 grams) bread flour

1/2 tablespoon salt

1 envelope (2 1/2 teaspoons) instant yeast

1 tablespoon warm water

2 cups buttermilk

1 tablespoon honey

Glaze:

1 egg beaten with 1 teaspoon water

Topping:

1-2 tablespoons seeds (poppy, sesame) or grains (cracked wheat, rolled oats)

Combine the flour and salt in a large bowl. Combine the warm water and yeast in a small cup and allow to proof for 5 minutes. Pour the yeast, buttermilk, and honey into the flour mixture and mix to form a shaggy mass. Let the dough rest for 15 minutes, then do a 10-20 seconds kneading. Cover the dough with plastic film, and let it rest for 15 minutes. Repeat the minimal kneading two more times, at 30 and 45 minutes, then let the dough rise for another 45 minutes undisturbed or until almost doubled in size (total bulk fermentation will be about 90 minutes).

Divide the dough into 12 to 18 pieces. Shape each piece into a neat ball and place in a round dish or spring-form pan close together. When all of the rolls are in the pan, cover again with plastic and set aside to rise again for 45 minutes to an hour. Meanwhile, preheat the oven to 425.

Uncover the rolls and brush gently with the egg wash. Sprinkle on the grain topping. Bake for approximately 30 minutes, until the rolls are firm and spring back when tapped.