

ENRICHED SOURDOUGH JAM-FILLED ROLLS

(from Elaine Boddy's [*Sourdough Whisperer*](#))

Either line a large baking or cookie sheet with parchment paper and sprinkle with rice flour, or prepare fluted baby brioche pans (3 1/8 inches [8 cm] in diameter and 1 1/4 inches [3 cm] deep), lined up ready to fill on a baking sheet.

Makes 16 snack-sized buns

50 g active starter at 100% hydration

270 g milk, cold or room temperature

1 large egg

1 large egg yolk (reserve egg white for brushing)

75 g butter, at room temperature

50 g runny honey

500 g strong white bread flour, plus more for dusting

7 g (1 tsp) salt, or to taste

200 g jam of your choice (about 2 tsp per roll)

Powdered sugar, for sprinkling (optional)

In the early evening, in a large mixing bowl, roughly mix together all the ingredients, except the reserved egg white and jam. It will be a very sticky dough, and it may be easier to use a bowl scraper or spatula to mix it at this stage. Leave it roughly mixed, cover the bowl with a clean shower cap or your choice of cover and leave the bowl on the counter.

After an hour, perform the first set of pulls and folds on the dough. Lifting and pulling the dough across the bowl until it starts to come into a soft ball, then stop. The butter will not be fully mixed in yet; it will become more so as you work with the dough. Cover the bowl again and leave it to sit on the counter. During this first set of pulls and folds, the dough will still be sticky, but keep working with it.

Over the next few hours, perform three more sets of pulls and folds on the dough, covering the bowl after each set. The dough will remain sticky but nicely stretchy and will come together into a nice soft ball each time. Do the final set before going to bed. Leave the covered bowl on the counter overnight, typically 8 to 12 hours, at 64 to 68°F (18 to 20°C).

In the morning, turn the dough out onto a lightly floured surface and pull the dough into a 14-inch (35-cm) square that is an even thickness all over. Using a dough knife or pizza cutter, cut the dough into sixteen equal squares. Place a heaping teaspoon of jam in the middle of each square, pull the corners and edges of each square together and stick them together. Turn each parcel over and shape into a ball. Place each ball onto your prepared pan, allowing space between them to grow, or place them in your baby

brioche pans. Cover the balls with a large plastic bag and leave on the counter for the rolls to proof again for 2 to 3 hours, or until doubled in size.

Heat the oven to 325F. Mix the egg white with a tablespoon of water and brush the top of each ball gently with it. Bake uncovered for 20 to 25 minutes. Remove from the oven and place the rolls directly on a rack to cool briefly. These are best eaten warm, with an optional sprinkle of powdered sugar.