

Rosemary Pull Apart Dinner Rolls

Soft, golden rolls scented with rosemary and finished with flaky sea salt.

Ingredients

1 packet active dry yeast (0.25 oz)
3/4 cup warm water (100 to 110 F)
1 cup plus 1 Tbsp milk
4 Tbsp unsalted butter, cut into pieces
3 to 4 cups all purpose flour
1 Tbsp honey
2 tsp minced fresh rosemary, plus more for garnish
1 tsp salt
1 Tbsp olive oil
1 large egg
1/2 tsp coarse sea salt

Instructions

1. Whisk yeast and warm water in the bowl of a stand mixer until dissolved. Let stand until foamy, 10 to 15 minutes.
2. Heat milk and butter in a small saucepan over low heat, stirring until butter is melted, 3 to 4 minutes. Remove from heat and cool to warm, about 10 minutes.
3. Add milk mixture, 2 cups flour, honey, rosemary, and salt to yeast mixture. Fit mixer with dough hook and mix on medium low until a wet dough forms. Add remaining flour, 2 Tbsp at a time, mixing well after each addition, until dough pulls away from sides. Knead on medium speed until elastic and soft but still tacky, 5 to 6 minutes.
4. Pour olive oil into a clean bowl. Add dough, turning to coat. Cover loosely and let rise in a warm place until doubled, about 1 1/2 hours.
5. Shape dough into a 9 inch square and cut into 36 pieces (about 1 1/2 inches each). Shape each into a ball by stretching and tucking edges underneath. Arrange on a parchment lined baking sheet in rows of nine, close but not touching.
6. Lightly beat egg with remaining 1 Tbsp milk. Brush tops of rolls and sprinkle with coarse sea salt. Let rise uncovered until nearly doubled, about 30 minutes.
7. Heat oven to 375 F. Bake until golden brown, 20 to 25 minutes. Garnish with rosemary before serving.