



Sourdough Dinner Rolls

Make-Ahead for Thanksgiving

Active Time
30 min

Yield
12 rolls

Make-Ahead
3-4 days

Soft, tangy sourdough rolls shaped days in advance and baked on Thanksgiving morning. Cold fermentation develops flavor while you handle other prep. Shape Monday, bake Thursday.

Pro Tip: Use your Peace Dough Whisk to mix the dough. It brings the ingredients together beautifully with minimal wrist strain.

Ingredients

- 500 g bread flour
- 350 g water
- 100 g active sourdough starter
- 10 g salt
- 30 g melted butter (brushing)

Timeline

Sun/Mon: Mix, bulk ferment 4 hrs
Sun/Mon: Shape, refrigerate
Tue-Wed: Rest in fridge
Thu am: Proof 1-2 hrs
Thu am: Bake 20-25 min

Instructions

- 1 Mix flour and water. Rest 30 min (autolyse).
- 2 Add starter and salt. Mix until combined.
- 3 Bulk ferment 4 hours. Do 4-6 stretch-and-folds in first 2 hours.
- 4 Divide into 12 pieces. Roll each into a ball.
- 5 Place in buttered 9x13" pan. Cover with plastic wrap.
- 6 Refrigerate 3-4 days (flavor develops).
- 7 Thanksgiving morning: Remove from fridge. Proof 1-2 hours until puffy.
- 8 Preheat oven to 375°F. Brush with melted butter.
- 9 Bake 20-25 minutes until golden brown.
- 10 Cool 5 minutes. Brush with more butter if desired.

Tips

Cold fermentation: Develops deeper flavor and fits your schedule.
Proofing: Rolls should be visibly puffed and jiggle, not rock-hard.
Storage: Freeze up to 1 month. Reheat at 350°F for 10 minutes.