

Timeline for baking German Rolls for the next morning

Adjust the timeline to your personal schedule, remember that your oven might be different and take shorter or longer.

7 pm	Mix ½ of the water with the yeast, add flour, malt, salt and sugar, slowly add more water, then knead for 12 minutes (machine) or about 20 minutes (handmixer/hand). Let the dough rest for 10 minutes.
7:30 pm	Weigh the dough, divide by 10 and make 10 dough portions the same weight. Roll the dough to spheres, then let rest for 5 – 10 minutes.
8 pm	With each dough sphere: press flat, flip over, roll a little, place on a flour covered towel on a tray with the cut down.
	Cover with damp towel Put into the fridge overnight.
6 am	Remove the rolls from the fridge, preheat the oven to 475°F (with stone filled pan on bottom rack).
6:45 am	Place the rolls with the cut upside onto a baking pan. Put in the oven on medium rack, add ¼ cup of water to the stones and close the oven. Reduce temperature to 425°F
7:03 am	Open the oven to let the steam out.
7:05 am	Remove the rolls from the oven and let cool.
7:30 am	Enjoy the rolls.

Timeline for baking German Rolls for the evening

Adjust the timeline to your personal schedule, remember that your oven might be different and take shorter or longer.

4:15 pm	Mix ½ of the water with the yeast, add flour, malt, salt and sugar, slowly add more water, then knead for 12 minutes (machine) or about 20 minutes (handmixer/hand). Let the dough rest for 10 minutes.
4:50 am	Preheat the oven to 475°F (with stone filled pan on bottom rack).
5:00 pm	Weigh the dough, divide by 10 and make 10 dough portions the same weight. Roll the dough to spheres, then let rest for 5 – 10 minutes.
5:15 pm	With each dough sphere: press flat, flip over, roll a little, place on a flour covered towel on a tray with the cut down. Let rest 5-10 minutes
5:30 pm	Place the rolls with the cut upside onto a baking pan. Put in the oven on medium rack, add ¼ cup of water to the stones and close the oven. Reduce temperature to 425°F
5:48 pm	Open the oven to let the steam out.
5:50 pm	Remove the rolls from the oven and let cool.
6:15 pm	Enjoy the rolls.