

What to prepare before class:

2. Rohlíky 2025

Czech Rolls

12 rolls

Active Time: **30 min.**

Total Time: **3 + hours**

Level of Advancement: **3/5**

Ingredients:

4 cups of bread flour

1 TBSP of active dry yeast

1 TBSP of granulated sugar

2 TSP of salt

1 ¾ cups of lukewarm water - about 90 to 100°F (preheat in the microwave or on the stove)

¼ cup of cooking oil (any kind)

Brushing mixture:

1 egg

¼ cup of milk

Optionally: Sprinkle with:

- Black and/or white sesame seeds
- Crushed pepper flakes
- Poppyseeds
- Sunflower seeds or any other kind of seeds
- Sea salt (do not use if you are going to freeze or refrigerate the rolls; it will make them soggy)

Tools:

Measuring Spoons & Measuring Cups

Whisk

Kitchen Mixer with Hook Attachment

Measuring Pitcher or Small Glass/Ceramic Mixing Bowl

Bowl Scraper

Plastic Wrap

Kitchen Towel

Kitchen Scale

Rolling Pin

2 Medium Size Baking Sheets with Parchment Paper or Silicone Mat

Silicone Brush or Pastry Brush

Cooling Rack

Additional Preparation Steps:

Aside from preparing the ingredients and tools listed above, please perform the following preparation steps before taking the class:

About 2 – 3 hours before class:

1. Dough:

1.1. Place into a kitchen mixer with a hook attachment:

4 cups of bread flour

1 TBSP of active dry yeast

1 TBSP of granulated sugar

2 TSP of salt

Shortly stir with a hand whisk just enough to combine all ingredients (about 1 minute).

1.2. Add:

1 ¾ cups of lukewarm water

¼ cup of cooking oil

Knead at a low speed until all ingredients are partially incorporated (about 1 - 2 minutes).

1.3. Then increase the speed to medium-high and knead until all ingredients are fully combined and the dough is formed (about 3 - 4 minutes).

2. Rising the dough:

2.1. Remove the bowl from the kitchen mixer and cover it with plastic wrap or a plate.

2.2. Let it rise in a warm place until it has tripled in size (about 1 - 2 ½ hours).

Brie Spread

6 - 8 servings

Ingredients:

8 OZ of brie - diced *

Optionally: $\frac{1}{4}$ of medium onion - peeled and finely chopped

Optionally: **1 cup** of ham - cut to skinny noodle shapes (or salami)

$\frac{3}{4}$ **cup** of plain white yogurt (preferably regular whole yogurt or whole Greek yogurt)

$\frac{3}{4}$ **cup** of mayonnaise

$\frac{1}{2}$ **TSP** of salt

$\frac{1}{4}$ **TSP** of ground pepper - ideally freshly ground

*Brie is very hard to cut because it is usually too soft. If you put brie in a freezer for about an hour before cutting it will be much easier for you.

Tools:

Measuring Spoons & Measuring Cups

Chef's Knife & Cutting Board

Medium Mixing Bowl (about 3 - 4 QT)

Silicone Spatula

Additional preparation steps:

No additional preparation steps are needed.

Sardines Dip or Spread

6 - 8 servings

Ingredients:

2 cans of sardines – drain if in water, don't drain if in quality olive oil

Juice from **1** large lemon

$\frac{1}{2}$ **stick (2 OZ)** of butter - soft (room temperature)

1 TPBS of Extra Virgin Olive Oil or oil from the can of sardines about this amount

$\frac{1}{4}$ **cup** of mayonnaise

$\frac{1}{4}$ medium onion - peeled and finely chopped

$\frac{1}{2}$ **cup** of chives - chopped

$\frac{1}{2}$ **TSP** of salt

$\frac{1}{4}$ **TSP** of ground pepper - ideally freshly ground

Tools:

Measuring Spoons & Measuring Cups

Chef's Knife & Cutting Board

Strainer

Kitchen Mixer with Whisk and Flat Beater Attachment or Hand Mixer

Optionally: Lemon Squeezer

Silicone Spatula

Additional preparation steps:

No additional preparation steps are needed.

Please let me know if you have any questions: tom@cookinghub.com