

TAUNTON'S

Gifts for your favorite cook

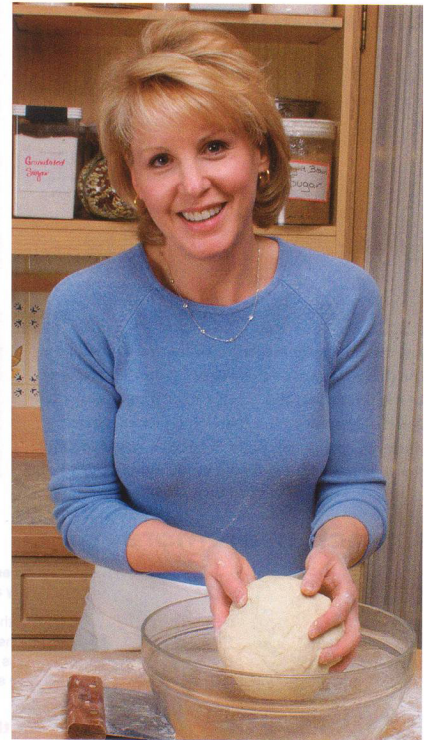
C fine COOKING

FOR PEOPLE WHO LOVE TO COOK

Crusty French Bread Rolls

These impressive rolls are easier to make than you think—and they can be made up to two weeks ahead

BY LAUREN GROVEMAN



"Listen to your dough," says Lauren Groveman. "It will tell you what it needs if you pay attention to it."



As a cooking teacher, I get a lot of satisfaction out of demystifying those techniques and recipes that are shrouded in a veil of misunderstanding. My French bread rolls are a perfect example of something that even good cooks expect to get only from a restaurant kitchen or from a fine bakery. In reality, these rolls are not only easy to make at home, but they're also much richer in flavor and texture than many rolls bought from a bakery.

Most people think that making bread at home is too time-consuming or requires special equipment. The truth is that you need no special equipment (although a few easy-to-find pieces help), and it takes less than thirty minutes to make the dough. Shaping

the rolls is quick, too, especially once you get the hang of it. Even though the dough takes several hours to rise, your actual hands-on time is only about an hour, leaving you free to do other things. After the first full rise, the dough can be punched down, covered, and refrigerated for up to two days until you're ready to shape and bake the rolls. And if you don't need a dozen rolls all at once, you can still bake the full batch and either reheat the remaining rolls the next night or freeze them for up to two weeks.

Get started by gathering your equipment

You can get good results with the standard baking equipment you probably already have, but for the