

# ROLL BAKER

## THE PATENTED BAKING DISH



**DENK**

unique ceramic goods  
since 1964

# ROLL BAKER

Wake up your family to the delicious aroma of home-baked Sunday rolls.

It's really quick and easy, even in your pyjamas or dressing gown. With our patented baking dish, you can bake delicious, crusty Sunday rolls without years of baking experience. How about sweet-smelling currant buns, crusty Sunday rolls, fine poppy-seed rolls or hearty ham rolls?

You can prepare all of these and much more with the roll baker. Become a master baker with our delicious recipes!



Roll Baker  
Baking dish with recipe booklet  
BB | Ø 37 cm | H 4,5 cm | 4,5 kg

## THE "SECRET" OF THE ROLL BAKER

The patented roll baker is handmade from heat-retaining, unglazed CeraFlam® ceramic. The colour shimmers with natural brown tones.

On the top there are six baking moulds with a channel for water all the way around. The results you can achieve are almost like those from a real wooden oven. The water in the channel evaporates in the oven during baking and a defined layer of moisture forms on the bread itself. This bakes the rolls right through and gives them a wonderful crust.



## THE EASY WAY TO BAKE ROLLS

Pre-heat the baking dish in the oven to around 230°C. Put the dough balls into the moulds in the baking dish, which does not need to be greased. Then pour approx. 100-150 ml hot water into the channel. Baking takes around 25 minutes, depending on the recipe.

What is more, you can use the baking dish again as soon as the rolls are ready, for example, if you have surprise visitors at breakfast time.



## YOUR FAVOURITE ROLLS

It's easy to bake your favourite rolls by yourself. The roll baker guarantees outstanding results and you can choose all of the ingredients and the flavour yourself. For example, do you prefer special varieties of flour, yeast or leaven, organic milk, honey, maple syrup or a little or a lot of salt? The choice is yours and you will be inspired by how many opportunities are open to you.

Tip: if you don't want to buy the ingredients individually, you can also buy good ready-to-bake mixes in the shops.

### MY FAVOURITE ROLLS:

HERE ARE SOME OF MY FAVOURITE RECIPES. I HAVE TRIED THEM OUT MYSELF AND TWEAKED THEM TO OUR TASTE.

I HOPE THAT YOU AND YOUR LOVED ONES WILL ENJOY THESE RECIPES AS MUCH AS WE DO.

GOOD LUCK, JUTTA DENK





## CURRANT BUNS

Once you have tried these currant buns, you will want to have them again and again. But be careful, they can become addictive! The roll baker will turn you into a celebrated patissier.

400 g flour, 1 yeast cube, 100 ml water, 1 tsp sugar, 100 ml water, 40 g sugar, 50 g butter, ½ tsp salt, 1 egg, 200 g currants, 1-2 tsp rum

Make a hollow in the flour, dissolve the yeast into the water and sugar, pour into the hollow and stir together with a little flour. Leave covered for 10 minutes. Then add more water, with sugar, butter, salt and egg to the flour and knead into a dough. Leave for a further 25 minutes. Knead thoroughly again.

Briefly blanch the currants, pour away the water and mix in the rum. Knead into the dough and leave again for around 5 minutes.

Pre-heat the oven with baking dish to 230°C. Put the dough balls into the hot baking moulds and fill the channel with around 120 ml hot water.

Brush the rolls with milk and then do this another 2 to 3 times during baking. Please be careful when brushing to make sure too much milk does not run into the baking moulds as this could cause the dough to stick.

Bake the rolls at 200°C for 20-25 min.

## SUNDAY ROLLS

Mixing the recipe takes 5 minutes and the yeast does the work for the next 90. While the dough is rising, you can comfortably enjoy your first cup of coffee, set the breakfast table and enjoy a few pages of the Sunday papers.

When the dough has risen, shape it into balls and place them in the pre-heated baking dish. After 25 minutes, you can wake up your family with delicious, home-made Sunday rolls.

Tip: prepare the dough on Saturday evening. It will keep fresh in the fridge until the next morning and you can sleep in on Sunday.

**500 g flour, 350 ml water, 1 yeast cube, 1½ tsp salt**

Knead the ingredients into a dough and leave for around 90 mins. Pre-heat the oven with baking dish to 230°C. Put the dough balls into the hot baking moulds and fill the channel with around 120 ml hot water.

Bake at 220°C for around 20-25 minutes.





## POPPY / SESAME SEED ROLLS

Our recipe contains yoghurt, which creates a light dough and a marvellous flavour. The baking dish makes these rolls easy.

This recipe is ideal for late risers – prepare the dough the evening before.

150 g yoghurt, 180 g water, 5 g fresh yeast, 1 tbsp. honey, 500 g flour, 20 g butter, 10 g fine sea salt, 20 g poppy seeds, 20 g shelled sesame seeds

Knead the yoghurt, water, yeast, honey and flour into a dough for around 10 mins. Add the butter and salt and knead for a further 5 minutes. Cover and store in cool place for at least 12 hours. Briefly knead again and divide into 6 pieces.

Put the poppy and sesame seeds into a deep dish each. Put damp kitchen towel onto a flat plate. Dampen the top of the dough balls on the wet paper and press them into the poppy or sesame seeds. Now leave them at room temperature for a further 20 minutes.

Pre-heat the oven with baking dish to 230°C. Put the rolls into the hot moulds in the baking dish, pour around 120 ml of hot water into the channel and bake for around 20-25 minutes at 220°C.



## ONION, CHEESE OR HAM ROLLS

Our onion, ham or cheese rolls are perfect for a hearty snack.

If you have guests, just bake your rolls shortly before they arrive, take the roll baker straight out of the oven and put it on the table. It creates a wonderful aroma and your guests will be delighted. You will probably have to bake a separate batch, because the rolls will all disappear in next to no time. But with your baking dish that is no problem.

500g flour, 400 ml buttermilk, 1 yeast cube, 1 tbsp. sugar, 1 tbsp. salt, 100g roast onions or 100g diced ham or 1 pack of grated cheese.

Put the flour into a bowl. Put the sugar, salt and yeast into a shaker and shake until liquid. Knead together the buttermilk, yeast liquid and ingredient (onion, ham or cheese) and leave for approx. 30 minutes.

Pre-heat the oven with baking dish to 230°C. Put the dough balls into the hot moulds in the baking dish and fill the channel with around 120 ml hot water. Bake for around 20 minutes at 200°C. Leave to cool in the baking dish.



## HINTS AND TIPS

- You can wash the baking dish in the dish washer or by hand using washing-up liquid.
- Grease that penetrates into the ceramic might stain, but this “patina” does not have a negative effect on taste.
- If there is still water in the channel at the end of the baking time, carefully remove the hot baking dish from the oven and pour away the water.
- Make the most of the heat from the oven and the baking dish. You can bake a second batch straight away, creating twice the quantity and saving energy.
- The baking moulds only need to be greased if the dough is too wet/sticky.
- Baking time can be adjusted depending on whether you prefer darker or lighter rolls.





- Please note that liquid must not get into the baking moulds. This could cause the dough balls to stick.
- Electric ovens do not always have the same voltage, which can alter the baking time.
- Sometimes ovens do not stay at the temperature displayed on the cooker. You might need to readjust the temperature.
- The ingredients should be at room temperature when you work with them.
- During baking, only open the oven when you need to.
- You can bake at the top or bottom, in a fan-assisted or gas oven, the results are equally good. Our recipes are based on a fan-assisted oven.
- Salt is an individual flavour enhancer, so we have used approximate quantities.

# DENK

Einzigartige Keramik  
seit 1964

Natural materials

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Unique, hand-made pieces

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Last for decades

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Respectful of people  
and nature

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Resource-efficient  
manufacture

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Made in Germany

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