

Honey Butter Brioche Rolls

Makes: 12 servings
Prep Time: 25 minutes Cook Time: 25 minutes
Total Time: 50 minutes plus rise time 1 hour

Ingredients

Brioche Rolls:

- 3 & 1/2 to 4 cups all-purpose flour
- 1 packet (2 & 1/4 tsp) instant yeast
- 1 tsp salt
- 3/4 cup warm milk
- 3 tbsp honey
- 6 tbsp salted butter, softened
- 3 large eggs, at room temperature
- 1 egg yolk, beaten with 1 tbsp water
- Flaky sea salt, for finishing

Sage Honey Butter:

- 12 fresh sage leaves
- 1 tbsp salted butter
- 6 tbsp salted butter, softened
- 3 tbsp honey
- Pinch of flaky sea salt

Instructions

Make the Dough:

In the bowl of a stand mixer fitted with a dough hook, combine 3 & 1/2 cups flour, yeast, and salt. Add the warm milk, honey, eggs, and softened butter. Mix for 4 to 5 minutes, until the flour is incorporated and the dough forms a smooth ball. If the dough is very sticky, add additional flour, 1/4 cup at a time. Cover the bowl and let the dough rest for 15 minutes to 1 hour.

Prepare the Sage Honey Butter:

Melt 1 tablespoon butter in a skillet over medium heat. Add the sage leaves and cook until crisp. Remove the leaves, chop finely, and set aside. In a small bowl, combine the softened butter and honey. Stir in the chopped sage and a pinch of flaky sea salt.

Shape the Rolls:

Preheat the oven to 350°F. Line a 9-inch square baking dish with parchment paper. Turn the dough onto a lightly floured surface and divide it in half. Roll each half into a 12-inch square, about 1/4-inch thick. Spread the sage honey butter over each square, reserving a little for brushing after baking. Cut each square into 6 strips. Roll each strip into a tight coil and arrange seam-side down in the prepared baking dish.

Bake:

Brush the tops with the beaten egg yolk and water. Cover and let rise for about 30 minutes, until puffy. Bake for 22 to 25 minutes, until golden brown. Brush the warm rolls with the reserved honey butter and finish with flaky sea salt. Serve warm.

Chef's Notes:

- Flour: Start with 3 & 1/2 cups and add more only if needed. The dough should be soft and slightly tacky, not dry.
- A stand mixer makes kneading easy, but you can knead the dough by hand if you prefer.
- Make Ahead: Assemble the rolls through shaping, but don't let them rise at room temperature. Cover and refrigerate overnight. Remove from the refrigerator about 30 minutes before baking, then let them rise until puffy before proceeding.
- Freeze Unbaked: Assemble the rolls and allow them to rise through the shaping and rising steps. Cover tightly and freeze for up to 3 months. Thaw overnight in the refrigerator or for several hours at room temperature, then bake as directed.
- Freeze Baked Rolls: Bake and cool completely. Wrap well and freeze for up to 3 months. Thaw and warm before serving.
- Active Dry Yeast: Substitute one packet (2 & 1/4 tsp) active dry yeast for the instant yeast. Combine it with the warm milk and honey and let stand for 5 to 10 minutes, until foamy. Continue with the recipe.