

Sourdough Sausage Wrap Rolls

Sweet Stiff Starter:

- 60 g active starter (*¼ cup*)
- 60 g water (*¼ cup*)
- 120 g all-purpose flour (*1 cup*)
- 15 g sugar (*3 tbsp*)

Milk Mixture:

- 240 g milk (*1 cup*)
- 120 g water (*½ cup*)
- 180 g sugar (*¾ cup*)
- 1 whole stick butter, cubed (*½ cup, 113 g*)

Main Dough:

- 300 g bread flour (*2 ½ cups*)
- 300 g all-purpose flour (*2 ½ cups*)
- 10 g salt (*1 ½ tsp*)
- All of the milk mixture
- All of the sweet stiff starter
- 2 eggs (*about 50 g each*)

Filling:

- 42 cocktail sausages

Wash:

- 2 tbsp butter, melted (*28 g*)
- 2 tbsp honey (*50 g*)

Directions:

- 1) **Make the sweet stiff starter.** Mix together all ingredients for the sweet stiff starter 8-12 hours before beginning this recipe. Cover and rest at room temperature.
- 2) **Warm the milk mixture.** In a separate, small saucepan, combine milk, water, sugar, and butter. Heat the mixture until it reaches 100-110 F, the sugar is dissolved, and the butter is partially melted. Cool slightly before incorporating into the dough.

- 3) **Begin the main dough.** Whisk together the flours and salt in the bowl of a stand mixer. Add the milk mixture and give it a rough stir. Last, add all of the sweet stiff starter and two eggs. Transfer to a stand mixer fitted with a dough hook attachment.
- 4) **Knead the dough.**
 - **KitchenAid:** Knead on a medium speed (*speed 4-6*) 10-15 minutes, until the dough pulls away from (*and “slaps”*) the sides of the bowl and forms a ball around the dough hook. I kneaded on speed 6 for eight minutes, then slowed to speed 4 for five more minutes.
 - **Ankarsrum:** Using the dough hook and scraper attachments, knead on a medium speed (*speed 4-5*) 12-15 minutes, until the dough becomes strong enough to climb up the dough hook and push the scraper away from the side of the bowl.
- 5) **Bulk ferment.** Transfer the dough to a proofing container and let the dough rise until it has doubled in size. This will take 8-16 hours, so I love to do this as an overnight dough. Mine rose in about 12 hours at 70 F.
- 6) **OPTIONAL: Bake the cocktail sausages.** Pre-bake forty-two cocktail sausages at 350 F for twenty minutes. In my opinion, this makes them taste better and allows the opportunity for grease to dispense before the sausages are wrapped and baked in the dough. Dot the sausages dry with a paper towel or cloth before wrapping.
- 7) **Shape.** After the dough has risen, prepare a bowl of water or oil for dipping your fingertips. Turn the dough out onto a clean working surface and divide into forty-two sections, 35-40 g each.
- 8) Shape each section into a round, dipping your fingertips in the water or oil as necessary (taking care not to oversaturate the dough), by tucking all the ends underneath the dough in a circular motion. Turn the dough bottom side up and stretch the dough to elongate it enough to wrap around each cocktail sausage. Place the wrapped sausages, seam side down, on a half-size sheet pan, creating seven rows of six sausages each.
- 9) **Final proof.** Let the wrapped sausages rise 2-4 more hours, until they are very puffy.
- 10) Preheat your oven to 375 F.
- 11) **Make the wash.** Whisk together the melted butter and honey for the wash. Brush all over the proofed sausages before baking.
- 12) **Bake** for 25-30 minutes, until the internal temperature registers 185-190 F. The sausages will be very lightly browned on top, but not dark. Take care not to over-bake.
- 13) **Enjoy!**

14) **How to store:** Store in the fridge five to seven days, or in the freezer.

To reheat: Microwave 4-5 rolls on a plate 30-60 seconds, until warmed through.
Alternatively, bake (wrapped in aluminum foil) at 350 F for 5-15 minutes (depending on if they are coming from the fridge or freezer), until warmed through.