

Homemade Hoagie Rolls

February 28th, 2022

This recipe serves: 6

Prep Time: 01:30

Cook Time: 00:30

Whether you call them Hoagies, Grinders, Po Boys, or Submarine Sandwiches, a good sandwich starts with the bread. This from-scratch Hoagie Roll is easy to make, and provides a flavorful freshness that will vastly improve your Hoagie. The bulk of the "Prep" time is spent waiting for the bread to rise.

Ingredients:

4 Cups (17.5 Ounces/500 Grams) of Bread Flour

1 Tablespoon Sugar

3/4 Tablespoon Yeast (Active Dry)

1 Teaspoon Table Salt

2 Teaspoons Olive Oil

1.25 Cup (10 Ounces) Warm Water (100° to 115° F)

Additional Olive Oil, as needed

1 Teaspoon Sea Salt

Directions:

In the mixer bowl, add the Flour, Sugar, Yeast, and the Salt.

Mix the dry ingredients.

Heat the Water to between 100° to 115° F.

Whisk the Olive Oil into the Water and then add the Water into the mixer bowl.

Use a spatula and then work the dough by hand until the ingredients are all fully integrated.

Turn out the dough into a well-oiled bowl, carefully coating the Dough Ball on all sides with Oil.

Cover the bowl with a Tea Towel and let the Dough rise in a warm place for 1 hour.

Line a large baking sheets with parchment paper, or line 6 mini-bread pans with parchment paper.

Separate the dough into 6 equal pieces. Each one should weigh about 130 grams.

Form each piece of Dough into a Ball.

Using a rolling pin or stretch until the Dough Ball has been flattened into a 6" x 6" square.

Start at one end of the square and roll it up, like an empty burrito or an empty egg roll. Tuck in the ends, and seal the loose flap. You should end up with a Bread Loaf, about 5" or 6" long and about 2" wide.

Place the Loaves on the parchment paper covered baking sheet (ensuring that Loaves are not touching each other), or place 1 Loaf in each of the mini-bread pans.

Ensure that the Loaves are placed seam-side down.

Rest the Loaves for 10 minutes, then **preheat the oven to 400° F.**

Use a sharp knife to cut 3 diagonal slices in the top of each Loaf.

Use a brush to apply a thin coat of Olive Oil to the top of each Loaf.

Sprinkle each Loaf with Sea Salt.

Place the pan(s) in the oven and **bake the Loaves for 20 minutes.**

Each Loaf should register an internal temperature of 200° F.

Remove the Loaves from the oven and cool on a bread rack for about 10 minutes.

Slice in half to open the Hoagie Rolls and stuff with your favorite Hoagie fixins.