

# Chipotle Spaccatini - Little Cleft Rolls

Recipe by A Kitchen Hoor (@flowerfroggirl)



## Ingredients

- For Biga:
- 1/4 teaspoon active dry yeast
- 1/4 cup warm water, filtered (95-105 degrees)
- 3/4 cup room temperature water, filtered
- 330 grams unbleached, all-purpose flour
- For Rolls:
- 3/4 teaspoon active dry yeast
- 1/2 cup warm water (95-105)
- one recipe biga
- 250 grams unbleached, all-purpose flour
- 2 whole chipotles in adobo, minced
- 1 teaspoon red sea salt

## Cooking Directions

### For the Biga:

1. Combine the yeast with the warm water in a medium mixing bowl. Stir to combined. Let stand 5 minutes or until frothy.
2. Add the room temperature water and flour. Stir with a dough whisk or a wooden spoon for 3 to 4 minutes.
3. Cover the bowl with plastic wrap and allow to set at

room temperature overnight. If not using within 24 hours, cover and refrigerate after 24 hours.

### For the rolls:

4. Combine 3/4 teaspoon and 1/2 cup water in the bowl of a stand mixer and let stand until frothy; about 5 minutes.
5. Add all of the biga and stir until combined. If necessary, use your hands to break up the biga to get it to incorporate with the slurry.
6. Add the 250 grams flour, chipotles, and salt. Using the paddle attachment, mix until combined and the dough begins to form.
7. Switch to the dough hook coated with cooking spray and knead about 2 minutes on low speed and then 1 minute on medium speed.
8. Place the dough in a proofing bowl or large mixing bowl with coated cooking spray and allow to rise 1 to 2 hours or until doubled in size.
9. Place the dough on a lightly floured surface and divide into 16 balls.
10. Press a flour handle of a wooden spoon into the center of the buns to form the cleft. Place cleft side down onto a baking sheet coated with parchment paper or a silicone baking mat and allow the buns to rise until doubled; about an hour.
11. Preheat oven to 425.
12. Turn the buns over and press the wooden spoon handle into the cleft again. Bake for 20 to 25 minutes, or until a light golden brown. For a more crisp crust, you can spray the oven with water a few times during the cooking.
13. Remove from heat and allow to cool completely before slicing and stuffing with Chipotle Turkey Meatballs.