

# Kaiser rolls essay

[Countries](#), [Canada](#)



The Kaiser roll, also called a Vienna roll or a hard roll (original name: Semmel or Kaisersemmel; if made by hand also: Handsemmel), is a kind of bread roll, supposedly invented in Vienna, and thought to have been named to honor Emperor Franz Joseph. It is a typically crusty round roll made from flour, barm, malt, water and salt, with the top side usually divided in a rotationally symmetric pattern of five segments, separated by curved superficial cuts radiating from the centre outwards. Kaiser rolls are often produced by machine, as well as by hand.

Kaiser rolls are traditionally found in Austria, but have also become popular in other countries, such as the United States, Poland, Canada, Slovenia, Croatia, Italy, and Germany. Italian bakers, during the Austrian domination in Lombardy, produced a hollow version known as michetta or rosetta. Some Kaiser rolls are sprinkled on top with poppy seeds or sesame seeds. It is often used as a bun for sandwiches, including hamburgers, or containing a slice of Leberkase. Kummelweck Kummelweck, also sometimes kimmelweck or kummelweck is a variation of the kaiser roll that is popular in Western New York. Kummel is German for caraway, and weck comes from Weckerl, Weckle or Weckchen, which means “roll” in Austria and Southern Germany (whereas people from Northern Germany generally call all kinds of rolls and breads, including Kaiser rolls and Kummelwecks, Brotchen).

A traditional kummelweck roll has a mixture of Kosher salt and caraway seeds used as the toppings. Regionally, the name kummelweck is commonly shortened to “weck” or “wick”. This type of roll is used as part of a “Beef on Weck” sandwich that is served in the Buffalo, New York, and upstate area. Sliced roast beef, au jus and an optional prepared horseradish topping are

used as ingredients in this type of sandwich. Kaiser Rolls © Copyright 2011. Do not copy. All rights reserved and enforced. Kaiser Rolls are yeast-risen bread rolls made of white wheat flour.

They are large and round, crisp on the outside, and soft on the inside, They have a five-point pinwheel design on top, which is meant to represent a crown. Sometimes their tops will also be sprinkled with poppy seeds, sesame seeds or chopped fried onion. The pinwheel design exposes lots of surface to get nice and crispy during baking. To make them, you divide the dough into pieces, and roll each piece out into 6 or 7 inch (15 or 17 1/2 cm) rounds. Then, you fold one edge of a round towards its middle, then make four more similar folds, tucking the last one under the first one. Then you press them all down firmly.

You then turn them over to let them do the dough do its final rise, then flip them to design side up just before baking them. It can be hard to get the into an exact circle, but it needs to be a pretty good circle, or the folds will look untidy. It takes practice before yours stop looking ruffled, or the folds partly unfurl and your rolls look like run-over starfish. You can also cheat by buying stamps that will impress the design on top. If you are using such a stamp, you have to get the knack of how much to press down.

If you press down too far into the dough, the design will separate as it rises and bakes and end up looking like a flower; if you press too lightly, the design will just disappear as the dough rises. Even when using a stamp, you still turn them over as they rise, then flip them to design side up just before baking them. Still other people attempt to get the look by just slitting the

tops crisscross with a sharp knife. You make the crust hard by either brushing the rolls with an egg wash just before baking, or putting a pan of boiling water in the oven, or by spritzing them with water two or three times while baking. Hard Rolls are a version of Kaiser Rolls made in New York State with an even crispier crust. They were renamed “hard rolls” during the First World War against Germany and its Kaiser, and the name stuck.

**Cooking Tips for Kaiser Rolls** Kaiser Rolls can be used for sandwiches; you slice them horizontally.

**History Notes for Kaiser Rolls** The popular belief amongst food writers that Kaiser Rolls were invented in 1487 when Frederick III, the Holy Roman Emperor at the time, ordered his image stamped on them, can't be verified. In fact, there are just as many claims that it was “4,000 gingerbread” cookies for distribution to children — if it happened at all.

**Language Notes** “Kaiser” means “Emperor” in German. Sometimes called a “bulkie” in parts of Boston. Some people use “Vienna Roll” as a synonym for Kaiser Roll. However, Vienna Roll is actually a distinct bread roll, and some legislatures even mention them as separate items in various food codes: (Copyright 2011 Practically Edible. All rights reserved and enforced. ) Read more of this snippet here : [http://www.](http://www.practicallyedible.com/kaiser-rolls#ixzz1FnTJDZ2)

[practicallyedible.com/kaiser-rolls#ixzz1FnTJDZ2](http://www.practicallyedible.com/kaiser-rolls#ixzz1FnTJDZ2)