

# Italian Hoagie Rolls

Yield: 4 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/vegan-italian-hoagie-recipe>

## Ingredients:

- 3 1/2 cups biga
- 2 1/2 cups bread flour unbleached
- 1 2/3 teaspoons salt
- 1 tablespoon sugar
- 1 teaspoon instant yeast
- 1 teaspoon malt powder diastatic barley, or barley malt syrup, optional
- 1 tablespoon olive oil vegetable oil, or shortening
- 3/4 cup water or milk if making torpedo rolls, lukewarm, 90 to 100 F
- semolina flour or cornmeal for dusting