

GARLIC HERB ROLLS (FROZEN DOUGH)

Yield 100

Portion 2 Rolls

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
301 cal	54 g	11 g	5 g	0 mg	263 mg	95 mg

Ingredient

DOUGH,BREAD,FROZEN,WHITE
 COOKING SPRAY,NONSTICK
 CORNMEAL
 GARLIC POWDER
 BASIL,DRIED,CRUSHED

Weight

20 lbs
 2 oz
 8 oz
 9-1/2 oz
 10-1/8 oz

Measure

1/4 cup 1/3 tbsp
 2 cup
 1 qts

Issue**Method**

- 1 CCP: Thaw dough under refrigeration at 41 F. or lower. Allowing dough to rest for 30 minutes prior to use will make it easier to work with.
- 2 Preheat proof box to 90 F. Check water level. Preheat convection oven to 325 F. closed vent, fan on.
- 3 Spray 4 sheet pans with non-stick cooking spray. Dust the inside of sheet pans with 1/4 cup cornmeal each.
- 4 Pour 1 cup garlic powder and 2 cups crushed basil on a sheet pan. Spread herbs around the pan.
- 5 Cut dough into 1-1/2 inch pieces. Roll each piece of dough in garlic and basil, shaping each one into a rope 5 inches long. Tie each rope into a loose knot. Replenish herbs as necessary.
- 6 Place knots on sheet pans in rows of 6 x 9. Place sheet pans in proof box beginning with the second shelf from the top.
- 7 When rolls have doubled in size, bake in a convection oven at 325 F. with fan on 12-15 minutes or until golden brown.
- 8 Remove from oven and cool before serving.