

**POTATO ROLLS (FROZEN DOUGH)**

**Yield** 100

**Portion** 2 Rolls

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
295 cal	52 g	10 g	5 g	0 mg	264 mg	33 mg

**Ingredient**

DOUGH,BREAD,FROZEN,WHITE  
 POTATO,WHITE,INSTANT,GRANULES  
 COOKING SPRAY,NONSTICK  
 CORNMEAL

**Weight**

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

**Measure**

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

**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 Pour approximately 2 cups potato flakes into sheet pans. Spread potato flakes around evenly. Replenish as necessary.
- 4 Spray 4 sheet pans with non-stick cooking spray. Dust the inside of sheet pans with 1/4 cup cornmeal each.
- 5 Cut dough into 1-1/2 inch pieces. Shape dough into rolls by rolling in a circular motion.
- 6 Roll each piece of dough in potato flakes and place rolls on sheet pans in rows of 6 x 9. Using a sharp knife, slash the center of each roll once. 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.