

SESAME OR CARAWAY ROLLS (FROZEN DOUGH)

Yield 100

Portion 2 Rolls

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
319 cal	50 g	11 g	8 g	0 mg	264 mg	40 mg

Ingredient

DOUGH,BREAD,FROZEN,WHITE
 SESAME SEEDS
 COOKING SPRAY,NONSTICK
 CORNMEAL

Weight

20 lbs
 1-1/4 lbs
 2 oz
 8 oz

Measure

1 qts
 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 Cut dough into 1-1/2 inch pieces.
- 4 Pour approximately 2 cups of caraway or sesame seeds on sheet pans. Spread the seeds around the pan evenly.
- 5 Spray sheet pans with non-stick cooking spray. Dust the inside of sheet pans with 1/4 cup corn meal each.
- 6 Roll each piece in seeds and place on prepared sheet pan in rows of 6 x 9. Using a sharp knife, slash the center of each roll. Place 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.