

# Sun-dried Tomato Morning Bun



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*Sundried Tomato Morning Bun*  **Corbion**  
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*Oregano-infused laminated dough spread with a sun-dried tomato pesto and baked until golden brown and flaky.*

## Instructions:

### Ingredients

lbs.

#### BUTTER BLOCK

Butter, unsalted, softened	54.4
Oregano, dried	1.2

#### DOUGH

Patent flour	100.0
Kosher SALT	2.0
Water, 110°F	30.0
Milk, whole, 110°F	30.0
Granulated sugar	5.6
Yeast, fresh	5.6
Novel™ Dinner Roll base	12.0
Butter block, <a href="#">subreci</a>	55.6
Sun-dried tomato pesto	40.0

### Total:

**300.8 lbs**

*Makes 2,406 rolls*

## Novel™ Dinner Roll ingredients

Sugar, palm shortening, salt, vinegar, wheat protein isolate, mono- and diglycerides, soybean oil, contains less than 2% of monocalcium phosphate, yellow corn flour, yeast, natural flavor, enzymes (contains wheat), colors (turmeric, paprika), ascorbic acid (Vitamin C).

## Procedures:

### TO MAKE BUTTER BLOCK

1. Mix together butter and oregano
2. Spread on parchment paper in an even 7"x7" square
3. Refrigerate until ready to use

### TO MAKE DOUGH:

1. Whisk together flour and salt in the bowl of a stand mixer.
2. Combine warmed water, milk, sugar, and yeast. Allow to sit for 5-7 minutes or until bubbly.
3. Add the yeast mixture and novel bread base to the stand mixer bowl and knead on a medium speed for 6-7 minutes or until the dough is elastic and it springs back when poked.
4. Place dough on a sheet pan and form into a rough rectangle. Cover and allow to rest for 1 hour.
5. After one hour, fold dough into itself 12 times and form into a ball. Cover and rest for another hour.
6. Roll dough into a square and place butter block onto the dough (corners of the butter are facing the sides of the dough).
7. Fold the corners of the dough towards the center to create an "envelope" and pinch seams. Roll out into a rectangle until its a little less than 1/4" thick.
8. Fold into thirds, with the seam facing the right, and allow to rest for 30 minutes in the freezer.
9. After resting, roll out into a rectangle, same thickness as before, and fold into thirds once again. Repeat previous steps two more times.
10. Once folding is complete, roll dough into a 15x11 inch rectangle and evenly spread with pesto. Roll dough into a log shape, trim the ends and cut into 12 even pieces.
11. Place cut dough into a cupcake pan and allow to rest at room temperature for 1 hour or until puffed. Brush with egg wash.
12. Bake at 375°F for 15-18 minutes or until golden brown.