

# Pizza Pinwheels



Pizza Pinwheels



**Corbion**  
*Keep creating*

*Tender dough spread with a hearty tomato sauce sprinkled with mozzarella cheese and pepperoni, then rolled and baked until golden brown.*

*TIP: Serve with garlic butter or marinara.*

## Instructions:

### Ingredients

lbs.

#### DOUGH

Water, 110°	100.0
Yeast, fresh	2.8
Patent flour	149.7
Kosher salt	2.8
Novel™ Dinner Roll base	8.5
Olive oil	5.7

#### GARNISH

Marinara sauce	67.8
Mozzarella cheese, shredded	79.1
Pepperoni, sliced	28.25
Olive oil	40.0

### Total:

**484.65 lbs**

Makes 3,101 rolls

## Procedures:

1. Add warmed water to yeast and stir to combine. Allow to sit 7-10 minutes, or until bubbly.
2. Whisk flour, salt, and base in a bowl of a stand mixer. Add yeast mixture and 2 tablespoons of olive oil and mix on low speed for 2 minutes.  
Increase speed to medium and mix for an additional 5-7 minutes or until gluten has developed.
3. Allow dough to proof until doubled in size
4. Punch dough down to deflate air and roll into a 32"x22" rectangle and evenly spread with marinara sauce (leaving a 1" border unsauced).
5. Evenly sprinkle the dough with cheese and evenly spread out pepperoni.
6. Tightly roll dough until a log is formed and trim off the ends.
7. Using a serrated knife, cut log into 23 rolls.
8. Grease two, 12 cup muffin tins and place one roll into each cup. Allow to rise in the fridge overnight covered or proof on a counter for 30-minutes or until puffed.
9. Brush pinwheels with remaining olive oil and place in a 375°F oven. Bake for 18-20 minutes or until golden brown.
10. Allow to cool in the pan for 5 minutes before removing.

## 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).