

# Cheddar & Pepper Cloverleaf Rolls



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*Pillowly bread dough studded with freshly cracked black pepper and baked in a muffin tin topped with sharp cheddar cheese and melted butter.*

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## Instructions:

### Ingredients

	lbs.
Yeast, fresh	5.0
Whole milk, 110°F	62.5
Granulated sugar	5.7
Patent flour	100.0
Kosher salt	2.0
Black pepper, ground	2.0
Novel™ Dinner Roll base	15.0
Butter, unsalted, softened	12.5
Eggs	23.0

### GARNISH

Shredded cheddar cheese, sharp	19.0
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### Total:

**227.7 lbs**

*Makes 1,214 rolls*

## Procedures:

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1. Add fresh yeast to warmed milk with 1 tablespoon of sugar. Stir to combine and allow to rest 7-10 minutes
2. Whisk together the other tablespoon of sugar with the flour, kosher salt and black pepper in a bowl of a stand mixer.
3. Add in yeast mixture, bread base and butter, excluding the egg and cheese, and mix on low speed for 1-2 minutes. Change to medium speed and mix for an additional 2-3 minutes or until the dough comes off of the sides of a bowl and dough springs back when poked.
4. Transfer to a greased bowl and cover with plastic wrap. Allow to rest and double in size.
5. Once doubled, divide into 36 dough balls, roughly 1 ounce each.
6. Grease a cupcake tin and place 3 dough pieces in each cup.
7. Allow dough to proof until doubled in size
8. Brush the tops of each roll with egg and bake for 20 minutes at 350°F, rotating half way through.
9. With 6 minutes remaining, sprinkle each roll with 1 tablespoon of cheese.
10. Finish cooking and allow rolls to rest in the pans for 5 minutes before pulling them out and allowing to cool on a wire rack.

## 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).