

Garlic Rolls

140–180 Min

Ingredients 8 Portions

= Kotányi Produkte

For the dough:

245 g	Plain flour
10 g	Fresh yeast
1 tbsp	Sugar
0.5 tsp	Salt
1	Egg, at room temperature
100 ml	Lukewarm milk
45 g	Butter, softened

For the filling:

40 g	Butter, softened
2 tsp	Garlic Granules
1 tbsp	Parsley, Chopped
	Salt, to taste
200 g	Grated cheese (mozzarella, Gouda or cheddar)
20 g	Grated Parmesan
	Milk, for brushing

For the glaze:

30 g	Honey
10 g	Butter
1 tbsp	Crispy Onion

Preparation

1. In a bowl, combine the milk, sugar and yeast. Cover the bowl and leave for a few minutes until the mixture starts to rise and the yeast activates. Then add the egg, flour and salt. Knead by hand or using a mixer fitted with dough hooks until a soft dough forms.
2. Once the dough has formed, gradually knead in the butter. When the butter is completely incorporated into the dough, continue kneading for 6–8 minutes. Transfer the dough to a large greased bowl, cover with plastic wrap and leave in a warm place to rise until doubled in size, approximately 60–90 minutes.
3. While the dough is rising, prepare the garlic butter. Add the butter, garlic, parsley and salt to a small mixing bowl. Mix well and set aside.
4. Transfer the risen dough to a lightly floured surface and roll it out into a rectangle approximately 20 × 25 cm. Spread the prepared garlic butter over the dough and evenly distribute the cheese and Parmesan on top, then roll it up.
5. Using a knife, cut the dough into 8 equal pieces and transfer them to a baking tray lined with baking paper. Cover with plastic wrap and leave to rise for about 25–35 minutes, or until doubled in size.
6. Preheat the oven to 175 °C. Lightly brush the rolls with milk, place them in the oven and bake until golden brown, about 25–30 minutes. Heat the honey and butter, brush the hot rolls with the mixture, sprinkle with Crispy Onion and serve.