

HOW TO MAKE

Garlic Pesto Parmesan Knot Rolls

MADE WITH

Superior #14 White Bread
Base, Pestolito, Parmalito,
and Quesolito

ITEM NUMBERS

#60012, #40162, #40190,
and #40184

DESCRIPTION

Rich and soft garlic pesto knot rolls made with Non-Dairy, Clean Label, Non-GMO cheese flavorings. Ideal for Kosher-Parve bakeries.



RECIPE

KNOT ROLL

Bread Flour	100%
Superior #14 White Bread Base	14%
Yeast (Fresh)	3%
Water	62%
Pestolito	10%
Parmalito	5%
Quesolito	5%

DIRECTIONS

- Incorporate all ingredients on 1st speed for 2 minutes
- Mix on 2nd speed for 8 minutes; Target dough temperature 78°F
- Bulk ferment for 15 minutes.
- Divide and pre-shape into logs
- Intermediary proof, 10 – 15 minutes.
- Roll out to 12" and make into knot shape.
- Proof for 45-60 minutes.
- Bake at 420°F for 15 minutes.
- Once cooled, toss with garlic oil and chopped parsley