

PRODUCT NAME

Potato Roll Party Bread

MADE WITH

Dutch Farmhouse Potato Roll

ITEM NUMBER

#40140

DESCRIPTION

Sweet and tender Potato Roll Party Bread made easy with 50-50 Dutch Farmhouse Potato Roll base

RECIPE

DOUGH

| | |
|-----------------------------|-----|
| White Flour | 50% |
| Dutch Farmhouse Potato Roll | 50% |
| Fresh Yeast | 3% |
| Water | 50% |



OTHER INGREDIENTS

Garlic Butter
Shredded Cheese
Chopped Bell Peppers

DIRECTIONS

- Incorporate flour, Dutch Farmhouse Potato Roll base, yeast, and water on 1st Speed for 2 minutes
- Mix on 2nd speed for 8 – 10 minutes or until gluten structure is fully developed.
- Desired Dough Temperature 75°F
- Rest dough for 15 minutes
- Divide and round at desired size
- Place rounded dough into a parchment lined sheet pan or baking pan
- Proof for 1 hour
- Brush tops of rolls with garlic butter
- Sprinkle shredded cheese of choice on top
- Sprinkle chopped bell peppers on top
- Bake at 375 °F until internal temperature reaches 205 °F