



THE J.M. SMUCKER Co

Pull apart pesto cheese rolls

Makes: 6 rolls

Prep Time	Cook Time	Serves	Difficulty
N/A	N/A	N/A	N/A

Ingredients

- 1 cup warm water 100-110°F (38-43°C)
- 1 tsp active dry yeast
- 2-2 1/2 cups Robin Hood® 00 Style Pizza Flour, plus additional flour for rolling
- 1 tsp salt
- 18 mini fresh mozzarella balls (mini bocconcini 5g each)
- 3/4 cup prepared pesto
- 2 tbsp olive oil
- 1/4 cup parmesan cheese, optional

Directions

Combine water and yeast in large bowl of electric mixer. Let sit until frothy, about 2 minutes. Add 2 cups (500 mL) flour and salt. Beat on low speed 1 minute, adding additional flour so dough does not stick to sides of bowl. Increase to medium high and beat 2 minutes. Remove to greased bowl. Cover with plastic wrap and tea towel. Let rise in warm place, 1 hour. Preheat oven to 425°F (220°C).

Drizzle a 9" cast iron pan or pie plate with 1 tbsp (15 mL) olive oil.

Remove dough to well floured surface and punch down. Divide into 6. Flatten with floured hands or rolling pin into 4" round. Top each round with 1 tbsp (15 mL) pesto and 3 mini cheese balls. Gather the sides together and seal to form a ball. Place seam side down in prepared pan. Cover with tea towel and let rise until puffy, about 30 minutes.

Combine remaining pesto with olive oil and brush all over risen dough. Sprinkle with parmesan cheese if using.

Bake in preheated oven 20 minutes or until internal temperature of 190°F (88°C). Serve warm.

Images

