THE J.M. SMUCKER Co

Pull Apart Pesto Cheese Rolls

Prep Time	Cook Time	Serves	Difficulty
25 mins	20 mins	6	N/A

Ingredients

- 1 cup (250 mL) warm water 100-110°F (38-43°C)
- 1 tsp (5 mL) active dry yeast
- 2-2 1/4 cups (500-550 mL) **Robin Hood®** 00 Style Pizza Flour, plus additional flour for rolling

  Robin Hood® 00 Style Pizza Flour

- 1 tsp (5 mL) salt
- 18 mini fresh mozzarella balls (mini bocconcini 5g each)
- 3/4 cup (175 mL) prepared pesto
- 2 tbsp (30 mL) olive oil
- 1/4 cup (50 mL) parmesan cheese, optional

Directions

Step 1:

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).

Step 2:

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

Step 3:

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.

Step 4:

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

Step 5:

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

Images

