

**DILL ROLLS (FROZEN DOUGH)**

**Yield** 100

**Portion** 2 Rolls

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
287 cal	50 g	10 g	5 g	0 mg	263 mg	50 mg

**Ingredient**

DOUGH,BREAD,FROZEN,WHITE  
 DILL WEED,DRIED  
 COOKING SPRAY,NONSTICK  
 CORNMEAL

**Weight**

20 lbs  
 3-1/2 oz  
 2 oz  
 8 oz

**Measure**

2 cup  
 1/4 cup 1/3 tsp

**Issue**

**Method**

- 1 CCP: Thaw dough under refrigeration at 41 F. or lower. Allowing dough to rest for 30 minutes prior to use will make it easier to work with.
- 2 Preheat proof box to 90 F. Check water level. Preheat convection oven to 325 F. closed vent, fan on.
- 3 Cut dough into 1-1/2 ounce pieces.
- 4 Pour 3/4 cup dill leaves on a sheet pan. Spread herbs around the pan. Roll each piece of dough in dill leaves, shaping each one into a rope 5 inches long. Tie each rope into a loose knot. Replenish herbs as necessary.
- 5 Spray 4 sheet pans with non-stick cooking spray. Dust the inside of sheet pans with 1/4 cup cornmeal each.
- 6 Place knots on sheet pans in rows of 6x9. Place sheet pans in proof box beginning with the second shelf from the top.
- 7 When rolls have doubled in size, bake in a convection oven at 325 F. with fan on 12-15 minutes or until golden brown.
- 8 Remove from oven and cool before serving.