



ASIAGO OLIVE ROLL

Rich's Parkerhouse Dough provides the perfect base for any savory creation. To create this Mediterranean-inspired elevated bread dish, begin by finely chopping the olives and set aside. Chop the dough, then add the olives and cheese and continue to chop until all of the ingredients are thoroughly mixed. Form the dough into a roll and chop into as many pieces as desired. Bake until golden brown and serve!

Yield: 8 Rolls

INGREDIENTS

 SIMPLY PROOF & BAKE PARKERHOUSE ROLL DOUGH (#29399)

1/2 C Kalamata olives

1/2 C Asiago Cheese, shredded



DIRECTIONS

- 1 Heat oven to 450°F
- 2 Finely chop the olives
- 3 Chop the dough then add the olives and cheese, continuing to chop until all of the ingredients are evenly mixed
- 4 Form the dough into a roll and chop into as many pieces as desired
- 5 Bake for 15-20 minutes or until golden brown. Serve