




PEPPERONI ROLLS

These pepperoni rolls turn a traditional lunchtime classic into a moment that students won't forget. Melty mozzarella cheese and savory fresh pepperoni are rolled together and baked in whole grain dough to create a golden-brown delight. Served with your choice of dipping sauce, these rolls are all hype without the hassle.

Yield: 1 Pepperoni Roll

INGREDIENTS

1 Unit  NO PROOF 51% WHOLE GRAIN MINI SUBMARINE DOUGH (#22260)

6 Slices Pepperoni or Turkey Pepperoni

1 oz Shredded Mozzarella Cheese

1/4 tsp. Garlic Powder or Italian Seasoning Blend

1 oz Butter/Garlic Flavored Spray (butterbuds)

2 oz Dipping Sauce of Choice (optional)

1 oz Hot Honey for Drizzle (optional)

DIRECTIONS

- 1 Store No Proof Roll Dough at 0°F to -10°F.
- 2 Remove No Proof Roll Dough cluster from freezer and place on a parchment lined sheet pan sprayed with pan release spray. Keep dough covered with pan sprayed parchment paper or oiled plastic wrap throughout the building process to avoid dough drying out.
- 3 Allow dough to thaw for about 10-15 minutes (for best results, dough should be very cold when initially handling). Then use a dough cutter/bench scraper or sharp serrated knife to separate the dough cluster into individual pieces.
- 4 Take one piece of roll dough and gently stretch into a strip about 6 inches long.
- 5 Place 6 slices of pepperoni along the length of the dough strip, slightly overlapping so they cover most of the surface.
- 6 Starting at one end, roll the dough up tightly (like a jelly roll), keeping the pepperoni tucked inside as you go. Once rolled, take the loose end of the dough and tuck it underneath the bottom of the roll to seal and prevent unrolling during baking.
- 7 Place the prepared pepperoni-filled dough spirals upright on a sprayed parchment-lined sheet pan, positioning them so the pepperoni edges face upward. Leave 3/4-inch of space between each pepperoni roll for proofing.



seasoning blend. Top with 1 oz. of shredded cheese spreading evenly across the dough.

9

Re-cover pepperoni rolls to keep moist until baking. Allow the covered tray(s) of pepperoni rolls to rest at room temperature for about 2 hours, or until fully thawed.

10

Bake until the cheese is melted, the pepperoni rolls are golden brown, and internal temp reaches 200°. Bake in a Conventional Oven at 375° for 8-10 minutes or a Convection Oven at 325° for 10-14 minutes.

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Pepperoni Rolls may be held in a warmer at 145° until service or cooled and served at room temperature.

12

Optional: Garnish with a drizzle of hot honey before serving and offer a dipping sauce to complete your meal.

CHEF NOTES

Each Pepperoni Roll provides 2.0 oz. eq. grain and 1.0 M/MA for USDA Child Nutrition Food Based Breakfast or Lunch Menus.
