

Garlic Rolls

Makes 14



Ingredients

For the Dough

- 1 $\frac{3}{4}$ cup warm water
- 1 package active dry yeast (2 $\frac{1}{4}$ teaspoons)
- 1 tablespoon sugar
- 5 cups all-purpose flour
- 1 tablespoon Kosher salt
- $\frac{1}{2}$ cup olive oil

For the Filling

- $\frac{1}{2}$ cup olive oil
- 3 tablespoons garlic
- $\frac{1}{4}$ cup parsley, finely chopped
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon pepper

Steps

1. Combine water, yeast and sugar in a large measuring cup. Let stand until yeast starts to froth and foam (about 7 minutes).
2. Add 5 cups of flour, salt and olive oil to the bowl of a stand mixer. With a dough hook, combine before slowly pouring in yeast/water mixture.
3. Let dough knead for 5 minutes. If dough is super sticky (most of it is still stuck to the sides of the bowl) add a little more flour. Dough should be a little sticky.
4. When dough is looking pretty smooth take it out of the bowl and dump it onto a counter that's lightly sprinkled with flour (if needed). Knead dough by hand for 10 seconds. Coat the inside of the mixing bowl with oil. Roll the dough around the oil. Cover the bowl and let dough rise in a warm spot for about one hour (dough should be doubled in size). *While dough rests, combine all the filling ingredients together in a small bowl.
5. Get a half-sheet pan ready. Brush the bottom of the pan with oil. Once dough has proofed, punch it down and remove it to a clean counter. Work the dough around with your fingers so it stretches out across the counter roughly the size of the baking sheet pan. Spread the filling on top of the dough rectangle. Roll the dough like a jelly roll so that the long side is being rolled up. Cut the dough into 14 equal pieces. Carefully transfer the dough rolls onto the prepared pan. Loosely cover with a towel or plastic wrap and allow to rise for 30 minutes.
6. Preheat oven to 425°F. Once dough has risen again, bake for 25 - 30 minutes or until the tops are golden brown. Allow rolls to cool before removing from pan.