

Cheese stuffed garlic rolls recipe

- **Difficulty: Easy**
- **Category: Appetizers, Side Dishes, Vegetarian**
- **Cuisine: American**
- **Cooking Method: Baking**

Servings: 8 yield(s)

Prep Time: 120 mins

Cook Time: 20 mins

Total Time: 140 mins

Ingredients:

- **500 g Flour**
- **1 tbsp Instant yeast**
- **4 tbsp Granulated sugar**
- **1.5 tsp Kosher salt**
- **4 Garlic cloves**
- **1/4 cup Olive oil**
- **1/2 cup Water**
- **2/3 cup Milk**
- **250 g Mozzarella**

Egg Wash Mixture:

- **1 Egg**
- **80 g Melted butter**
- **3 Garlic cloves**
- **2 tbsp Chopped parsley**

Instructions:

- **Step 1:** In a mixing bowl add the flour, sugar, yeast, and salt and mix well.
- **Step 2:** Add the olive oil, water, milk, and garlic.
- **Step 3:** Start mixing at low speed for 2 minutes until the dough comes together, then, increase the speed for another 8 minutes until a ball of dough is formed.
- **Step 4:** Transfer the dough to a lightly greased bowl and cover until doubled in size.
- **Step 5:** Remove the towel and roll the dough.
- **Step 6:** Cut into 14 even pieces.
- **Step 7:** Roll each piece into a ball (see video)
- **Step 8:** roll each ball and place 2 tbsp of grated mozzarella on top of the dough. Then, roll it into a ball. Place the balls in a greased baking pan.
- **Step 9:** Cover the balls with a kitchen towel and let them rise for 30 minutes in a warm place. Preheat oven to 180c (350f).
- **Step 10:** Make the egg wash mixture: In a small mixing bowl mix together egg, butter, garlic, and parsley.
- **Step 11:** Brush the dough balls with the egg wash mixture and bake in a preheated oven (180c / 350f) until they are golden brown.
- **Step 12:** serve warm next to a marinara sauce, next to a shakshuka, or by itself.