

PIZZA DOUGH GARLIC DINNER ROLL KNOTS

F EASY

Last Modified: 10/11/2014

PREP: 2 Hrs 10 Min
COOK: 15 Min
OVEN: 375

BREADS

MAKES 32 KNOTS

QUA	MEASURE	INGREDIENT	PROCESS
1	Recipe:	Breads - Multi-Purpose Pizza Dough	
1 1/4	Cups	Grated Parmesan Cheese	Divided
		Bench Bread Flour	Dusting
		Olive Oil (For Greasing Sheet Pans)	

NON-GLOSSY VERSION GARLIC BUTTER SAUCE

4	Sticks	Unsalted Butter	Melted
4	Tbsp	Fresh Thyme Leaves	Minced
4	Tbsp	Fresh Rosemary Leaves	Minced
20	Cloves	Garlic	Minced
4	Tbsp	Kosher Salt	
1	Tbsp	Recipe: Seasoning - Italian - Italian Seasoning	

GLOSSY VERSION GARLIC BUTTER SAUCE

2	Sticks	Unsalted Butter	Melted
2	Tbsp	Fresh Thyme Leaves	Minced
2	Tbsp	Fresh Rosemary Leaves	Minced
10	Cloves	Garlic	Minced
2	Tbsp	Kosher Salt	

GLOSSY VERSION EGG WASH

2	Large	Eggs	Beaten
1	Tbsp	Recipe: Seasoning - Italian - Italian Seasoning	
2	Tbsp	Water	

PREPARATION

FACTOID	This can be left simply as long Breadsticks, or, pressed out further into thin Flatbread sheets, or even quartered into Calzone Dough prior to stuffing.
TOOLS	1) Small Saucepan & Lid 2) Garlic Press or Micro Plane 3) Pizza Wheel Cutter or Pastry Knife 4) 2 - Aluminum Half Sheet Pans 5) Small Mixing Bowl 6) Basting Brush
HINTS	The Knots may be individually frozen for use later. Prior to putting on the Egg Wash and topping with Parmesan Cheese. Thaw the Knots completely & dry off prior to coating them with Egg Wash and Parmesan Cheese. Bake until golden brown.
HINTS	DOUGH PROOFING: An easy, sure way to "proof" (Raise in a warm place) Bread Dough's is outlined in the Bread Proofing box in Ron's Gold Plated Cooking Factoids.
1	Prepare the recipe for Pizza Dough. While waiting for the Dough to rise, prepare the remaining ingredients for the Garlic Knots.

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PREP	DISH 1) Grate the Parmesan Cheese and set it aside. 2) Preheat the oven to 375 degrees with racks in the upper and lower thirds.
PREP	NON-GLOSSY VERSION 1) Mince the Garlic Cloves and set them aside. 2) Mince the Rosemary Leaves and place them on top of the Garlic. 3) Mince the Thyme Leaves and place them on top of the Garlic.
OR	
PREP	GLOSSY VERSION 1) Mince the Garlic Cloves and set them aside. 2) Mince the Rosemary Leaves and place them on top of the Garlic. 3) Mince the Thyme Leaves and place them on top of the Garlic. 4) Beat the Eggs until no white streaks are visible and set them aside.
2	In a small saucepan over low heat, melt the Butter with the Thyme, Rosemary, 3/4 Cup of Parmesan Cheese and Garlic. Cook until you can REALLY smell the Garlic, about 3 minutes - Do NOT allow the Garlic to brown. Cover, turn the heat off and leave on the warm burner until you are ready for it.
3	Turn the risen Dough out onto a lightly Floured surface. Divide the Dough in half and stretch it into two even 12 inch x 18 inch rectangles. Spread 1/2 of the Butter Mixture on half of each of the Dough rectangles, using it all. Then, fold the rectangle over, completely covering the Buttered side with Dough - press the edges to seal.
4	Using a pizza wheel, divide each rectangle into 18 strips. First, cut the long way through the middle of each rectangle, then, cut each half into 9 equal pieces. Pulling gently on the ends and shaking lightly to remove excess Flour, stretch each strip and tie it into a loose knot, tucking the ends underneath the center of the knot. Place each knot on an Olive Oil greased sheet pan, leaving enough room between them to rise a little during baking.
OPTION	For lighter textured Knots, allow them to rise for 30 minutes or so before baking them.
5	NON-GLOSSY KNOTS: Brush the top of each Knot heavily with the Garlic Butter Sauce to wet any excess Flour and then sprinkle them lightly with the Italian Seasoning Mix.
OR	
5	GLOSSY KNOTS: In a small mixing bowl, beat together the Eggs, Water and Italian Seasoning and brush lightly on the top of each Knot.
6	Sprinkle the tops with the remaining Parmesan Cheese and bake until golden brown, 15 to 20 minutes. Rotating and switching the sheet pans half way through. Watch them closely and do not allow them to get too brown, or they will end up tough.
SERVE	Serve while hot or cold.

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