

PARMESAN HERB CLOVERLEAF ROLLS

SOURCE: FOOD & WINE 11/01 (Grace Parisi)

Must be made ahead/refrigerated overnight - PLAN AHEAD

INGREDIENTS:

1 1/2 C milk	11 TBS unsalted butter
2 TBS sugar	1 envelope active dry yeast
4 C all-purpose flour + more for dusting	1 1/2 tsp salt
1/2 C packed, freshly grated Parmesan	1 tsp finely chopped thyme
2 TBS finely chopped flat-leaf parsley	1 tsp finely chopped rosemary

DIRECTIONS:

In medium saucepan, heat milk with 3 TBS butter & sugar just till butter melts - transfer to large bowl & let cool slightly. Stir in yeast - let stand till dissolved (about 5 minutes) - add 4 C flour & salt - stir till soft sticky dough forms.

Turn dough out onto lightly floured surface - knead till silky (about 4 minutes) - transfer dough to lightly oiled bowl & cover with plastic wrap - let rise in warm spot till doubled in bulk (about 1 hour).

In small shallow bowl, mix cheese, parsley, thyme & rosemary - melt remaining 8 TBS butter in small saucepan. Lightly butter 18 cups in 2 or more nonstick muffin pans. Punch down dough & divide into 3 equal pieces. Working with 1 piece at a time & keep rest covered, roll piece of dough into a 1" thick rope, then cut into 18 equal pieces - roll each piece into a ball.

Dip half of each ball into melted butter & then into herb-cheese mixture - arrange 3 balls in each prepared muffin cup, coated sides touching the center. Repeat with remaining dough & topping. Brush top of rolls with remaining melted butter. Cover muffin pans with plastic wrap & refrigerate overnight.

Next day, loosely re-drape plastic wrap over muffin tins. Let rolls rise in warm spot till they're about 1" above rim of cups (about 2 hours).

Preheat oven to 425° F - bake rolls in lower & middle thirds of oven about 15 minutes or till golden/sizzling - shift pans halfway through from top to bottom & back to front for even browning. Turn rolls out onto rack & let cool slightly before serving (or make ahead and reheat when serving).