# **Sweet Yeast Steak House Rolls**



#### PRODUCT DESCRIPTION

Bridgford Bakery Rolls provide an opportunity for the operator to bake his own fresh Rolls. Each Roll is perfectly formed ready for proofing and baking. Dilgard Item # 05818

Vendor Item # 6768

#### **INGREDIENTS**

ENRICHED BLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, SHORTENING (INTERESTERIFIED SOYBEAN, WITH DISTILLED MONOGLYCERIDES ADDED), YEAST, EGGS; CONTAINS 2% OR LESS OF: SALT, MONOCALCIUM PHOSPHATE, AMMONIUM SULFATE, FUNGAL AMYLASE, ASCORBIC ACID, MALTODEXTRIN, POTASSIUM IODATE, AZODICARBONAMIDE, TRICALCIUM PHOSPHATE, COLOR (YELLOW # 5, YELLOW #6, SALT, SODIUM CHLORIDE).

# Serving Suggestions:

Goes great with chicken dinner.

### Storage/Shelf Life

AT 0°F for 180 days

## Packaging Qty

240, 1.5 z

#### Piece Count

240 servings per case

### **Product Benefits**

Serve fresh baked rolls

## **Preparation**

Place frozen roll dough on greased sheet pan 1/2 to 1 inch apart. Let dough thaw and rise in warm area until double in size. Bake in a preheated 325 degree convection oven for 15 minutes or until golden brown. Remove from oven and pan to cool on wire rack.

