



Savory Thai Peanut Sauce Rolls

2021 National Festival of Breads Champion Bread and People's Choice Award Winner

Thai Peanut Sauce

- 1 cup unsweetened coconut milk
- 2 tablespoons Thai red curry paste
- 1/2 cup unsweetened creamy peanut butter
- 1 teaspoon salt
- 1/4 cup granulated sugar
- 1 tablespoon white vinegar

Tangzhong for Dough

- 1/2 cup whole milk, room temperature
- 3 tablespoons KING ARTHUR® Unbleached Bread Flour

Dough

- 1 large egg
- 1/2 cup whole milk, room temperature
- 1/4 cup unsalted butter, softened
- 2 teaspoons RED STAR® Active Dry Yeast

2-1/2 cups KING ARTHUR® Unbleached Bread Flour
1/4 cup granulated sugar
1 teaspoon salt

Topping and Egg Wash

1 cup finely shredded mozzarella cheese, divided
3 - 4 tablespoons finely chopped scallions or green onions, divided
1 large egg
1/8 teaspoon salt

Prepare Thai Peanut Sauce: Place all Thai Peanut Sauce ingredients in saucepan, heat to a gentle boil, whisking constantly, over medium heat. Reduce heat to low and simmer sauce 3 - 5 minutes, whisking to prevent scorching. Remove from heat; let cool and refrigerate until needed for easier spreading.

Cook Tangzhong for Dough: In small saucepan, whisk milk and flour until no lumps remain. Cook over low heat, whisking constantly, 1 - 3 minutes until thickened and paste-like. Remove from heat and let cool to room temperature.

Mix Dough: In bowl of stand mixer fitted with dough hook, combine Tangzhong, egg, milk, and butter. Stir in yeast, flour, sugar, and salt; mix on low speed 1 minute. Increase speed to medium, knead 11 - 12 minutes, or until smooth and elastic.

First Rising: Transfer dough to greased bowl. Cover; let rise until almost doubled, about 75 - 90 minutes.

Roll the Dough: Deflate dough. On a pastry mat, divide into 12 equal pieces and shape into balls. Roll each ball into a 4" x 6" rectangle. Spread 1 tablespoon Thai peanut sauce on top of dough almost to edges; sprinkle with 1 tablespoon mozzarella and ¼ teaspoon scallions.

Shape the Rolls: Starting from long side, roll into a log, sealing the seam. With seam-side down, cut log in half lengthwise, leaving ¼" uncut at one end. With cut-sides up, twist together. Shape into a circle; pinch ends to seal.

Second Rising: Place rolls in a well-greased standard 12-cup muffin pan. Cover with plastic wrap; let rise 35 - 40 minutes or until puffy.

Add Topping: Near the end of the rise, preheat oven to 350°F. In small bowl, whisk egg and salt; brush on top of rolls. Sprinkle on remaining mozzarella and scallions.

Bake the Rolls: Bake 20 - 23 minutes, or until golden and internal temperature registers 195°F - 200°F. Loosen edges of rolls with knife and transfer to rack to cool.
Yield: 12 Rolls

Recipe by: Anakkarat Barth, Long Beach, California; 2021 National Festival of Breads Champion-Adult Division Savory Rolls Winner; People's Choice Award Winner
For More Information See:

<https://nationalfestivalofbreads.com/recipes/savory-thai-peanut-sauce-rolls>

Note from Anakkarat: Remaining ½ cup sauce may be used as a dip or accompaniment for dishes such as grilled vegetables, meat or use instead of plain peanut butter on PB&J sandwiches. Sauce will be good in the refrigerator for up to 1 week.

Cook's Note: I used a mixer hook attachment to knead the dough for five minutes. I also used a standard brand creamy peanut butter, making a thinner sauce. It will thicken when chilled for a longer time in the refrigerator.

About the Recipe: This is a winning roll recipe that would be perfect to serve with a holiday dinner. The mild peanut flavor is outstanding with bits of onion and cheese. Its texture is angel soft with a crust whirled into an attractive swirled design.

NUTRITION INFORMATION PER SERVING (1 ROLL, 116g): 340 calories, 160 calories from fat, 17g total fat, 9g saturated fat, 0g trans-fat, 50mg cholesterol, 590mg sodium, 35g total carbohydrate, 2g dietary fiber, 10g sugars, 11g protein, 79mcg folate, 1mg vitamin C, 3mg iron.