

French Onion Rolls

Prep: 2 hr. 15 min. | Cook: 25 min | Total: 2 hr. 40 min.

Your favorite soup flavor in one bite.



Ingredients:

FOR THE DOUGH

12 fl. oz. Buttermilk
2 oz. Instant yeast
1 ea. Egg
3 ea. Egg yolk
24 oz. All-Purpose Flour
4 oz. White sugar
1 oz. Salt
9 oz. Butter, at room temperature

FOR THE FILLING

9.25 oz. (1 jar) French Onion Confit
1 tbsp. Miso paste
3 sprigs Fresh thyme, stems removed
2 tbsp. Red wine vinegar
1 lb. Emmentaler, grated

Directions:

1. To make the dough, add the buttermilk, yeast, egg, and egg yolks to a stand mixer with a dough hook attachment. Once combined, add the flour, sugar and salt. Mix together until blended, about 4 minutes. Add the softened butter. Continue to mix or knead the dough for another 8 minutes.
2. Cover the dough with a moist towel and set aside in a warm place until it doubles in size, about 1 hour.
3. To prepare the filling, mix the onion confit, miso paste, thyme, red wine vinegar, and 8 ounces, or half of the Emmentaler, then set aside.
4. Once the dough has risen, roll it out using a pin to a rectangle approximately 9" by 15". Using a spatula, spread the onion mixture in an even layer on the dough. Then, starting with the longer side, roll the dough into a cylinder. Cut the roll into 12 pieces, roughly 1 1/2" thick. Spray a 12" round cake pan with non-stick spray. Place the rolls in the pan, keeping them tightly packed. Cover with the towel again and proof for a second time, about 45 minutes.
5. Preheat an oven to 350F. Remove the towel from the rolls and spread the remaining grated cheese over the rolls. Bake in the oven until golden brown, about 20 to 25 minutes.