



MAGGI Mash Crusty Garlic Knots

Ingredients

- 12.17 g Leavening agents, yeast, baker's, compressed
- 258 g Milk, whole, 3.25% milkfat, with added vitamin D
- 100 g Maggi Classic Gluten Free Mashed Potato Instant Mix 4kg
- 14.39 g Butter, salted
- 13.8 g Salt, Table
- 2 Egg, yolk, raw, fresh
- 594.3 g Wheat Flour, White, All-Purpose, Unenriched
- 250 g MAGGI Oil Free Dressing French
- 11.81 g Garlic, Raw
- 3.85 g Parsley, Fresh
- 45 g Salt, Table
- 45 g Spices, Pepper, Black

Instruction

1. In a large bowl of a stand electric mixer add the milk and yeast and allow it to proof
2. Add in the MAGGI Mash, butter, salt and stir the combine
3. Add in the eggs yolks and beat well.
4. Add the flour 1 cup at a time kneading it into the dough, continue to knead the dough until it pulls away from the sides of the bowl
5. Grease a large bowl and place your dough instead with a tea towel on top and allow it to rise for at least 1 hour
6. Punch down the dough and cover, allow to rest for another 5 minutes
7. Line two baking trays with baking paper and preheat the oven to 200°C
8. Turn the dough out onto a lightly floured surface and divide into 24 pieces
9. Use your hands to roll each piece into a 18cm snake and tie into a knot and pinch the two ends together behind the top
10. Place onto your prepared baking tray; once all rolls are on the baking tray cover with a cloth and allow to rise for 30 minutes.
11. While they rise make the garlic herb basting by mixing all the ingredients together in a small bowl.
12. Brush the garlic herb basting over the rolls.
13. Bake in oven for 12-14 minutes or until the bottoms are brown and the tops golden

Carbohydrates	21.59 g
Energy	123.51 kcal
Fats	1.57 g
Protein	3.46 g