

Cheese 'n' Chive Rolls

Recipe By *Brynie Greisman*



Cooking and Prep:  2
h 35 m

Serves:  12

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot, Nine
Days

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

I served these rolls after the fast on Shiva Asar B'Tammuz, and they were gobbled up. The cheese is well camouflaged. Actually, you can't even tell it's there! It just adds a lot of moisture and texture. These rolls are light, very tasty, and really good for you. Serve them to your family, and feel like the best mother. You probably are anyway!

Ingredients (14)

Main ingredients

- 1 egg
- 1 cup (225 grams) low-fat cottage cheese
- 2 tablespoons oil
- 2 tablespoons [Haddar Sugar-Free Applesauce](#)

- 2 teaspoons **Gefen Honey** or light brown sugar
- 1 teaspoon salt
- 2 and 1/4 teaspoons **Gefen Dry Yeast**
- 1/2 cup warm water
- 1/4 cup wheat germ
- 1/2 tablespoons dough enhancer (meshaper ma'afeh tivi in Hebrew), optional
- 3 cups **Shibolim Whole Wheat Flour**
- 3 tablespoons chopped fresh chives or 2 – 2 and 1/2 tablespoons dried chives (irit in Hebrew)

Topping

- 1 egg, beaten
 - 1 small onion, finely chopped
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Start Cooking

Make the Rolls

Yield: 12 rolls

1. In a mixing bowl, combine the egg, cottage cheese, oil, applesauce, honey or brown sugar, and salt. Dissolve the yeast in warm water, then add to the first mixture. Add the wheat germ (and dough enhancer) and half the flour. Mix until smooth. Add the chives and enough of the remaining flour to form a soft dough. Knead about ten minutes, until smooth and elastic.
2. Place the dough in a greased bowl, turning the dough once to grease the top. Cover the dough, and let it rise in a warm place for about an hour, until it doubles. Alternatively, cover the bowl well with a bag, and let the dough rise in the fridge for two hours or more. Let the dough come to room temperature before proceeding.
3. Punch the dough down, and roll it out. Cut off pieces of dough, and form rolls. Place them on a lined baking sheet. Cover the rolls, and let them rise about forty-five minutes, until they've

doubled. Brush the tops with egg, and sprinkle with onion. Gently press the onion into each roll. Bake at 350 degrees Fahrenheit/180 degrees Celsius for twenty to twenty-five minutes, or until the rolls are golden brown.

Note:

Dried chives add a very subtle flavor. Fresh chives are more prominent.

Tip:

- It pays to double this recipe, because you can never have too many of these rolls. They freeze well too!
- If you're a real yekkeh and like all your rolls the same size, cut the dough with a three-inch (7.5-cm) round cutter.

Good luck!

Variation:

Substitute ground flaxseed (pishtan tachun) for the wheat germ, or add 1/4 cup of it in place of that amount of flour. You'll be an even better mother then.