

# Mini Rolls

Recipe By Chana Hermeti

Whisk by Ami



Cooking and Prep:   
1.5 h

Serves:  8

Contains:   

Preference: Parve

Difficulty: Medium

Diet: Vegetarian, Pescetarian,  
Low Fat

Source: Whisk by Ami  
Magazine

## Ingredients (14)

### Rolls

- 2.21 pounds (1 kilogram) flour
- 1 tablespoon Gefen Yeast
- 1 tablespoon salt
- 2 cups (500 ml) warm water
- 4 teaspoons sugar

1 egg, beaten

sesame seeds (*optional*)

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## Fillings

goat cheese

eggplant

roasted peppers

basil

farmer cheese

**Gefen Olives**

tomatoes

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## Start Cooking

### Make the Rolls

1. In the bowl of an electric mixer, using the dough hook attachment, mix the flour, yeast, salt, water, and sugar in the mixer for at least 10 minutes, until a smooth dough has formed. Leave to rise in a warm place for half an hour.
2. Divide into balls and allow to rise for an additional 15 minutes.
3. Shape into mini-logs. For the perfect finish, top with egg and sesame. Bake for 20 minutes.

### Tip:

Children love to play with kitchen utensils. Give them some dough. They will be kept busy for hours, especially if you agree to bake their creations afterwards.

### Variation:

- **Goat Cheese Sandwiches:** Spread with goat cheese, top with eggplant, roasted peppers, basil, salt, and pepper.
- **Farmers' Cheese and Black Olive Sandwiches:** Spread with Farmers' cheese. Top with olives and tomato.