



Bluegrass
INGREDIENTS®



**BUTTERY
MOUTHFEEL**

Buttery Dinner Rolls

Dinner rolls are rarely the star of the show, but they make any meal feel more complete – and delicious. These rolls get a deeper flavor from Brown Butter Concentrate and are best enjoyed warm.

Control	Weight	%
All Purpose Flour	100 g	19.76
Bread Flour	100 g	19.76
Yeast	4 g	0.79
Water	84 g	16.6
Sugar	12 g	2.37
Potato Flake	10 g	1.98
Non-fat Dried Milk	10 g	1.98
BGI Brown Butter NP22107	5.6 g	1.11
Palm Oil	14 g	2.77
Canola Oil	3.4 g	0.67
Salt	4 g	0.79
Milk	159 g	31.43

Don't take our word for it.

Try it yourself.

- 1 Combine Yeast, Water, and Sugar
- 2 Mix for 5 minutes until bubbly
- 3 Sift in Flour, Bread Flour, Potato Flake and Non-fat Dried Milk
- 4 Add in BGI Brown Butter NP22107, Palm oil, and Canola oil
- 5 Mix all together to create dough consistency
- 6 Lastly, add salt and milk
- 7 Do not overmix

Yields 20 2oz rolls



The Agile Kitchen™

AT BLUEGRASS

The Agile Kitchen at Bluegrass is a creative space that blends innovation and insights to deliver formulations and products that align with pressing consumer trends. Bluegrass Ingredients food scientists and culinary experts partner with customers to use these powders and all our products to invent and improve the future of food.

Delivering Great Taste

Bluegrass Ingredients operates at the cutting edge of taste and flavor trends. The Bluegrass Agile Ingredient Innovation® Model is custom built to help brands and flavor houses achieve the rapid food innovation they need to stay ahead of today's dynamic consumer taste and dietary demands.

Contact Us

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