



Ingredients	6 serv	12 serv	18 serv
<b>Purée Bread Mix</b>	1 cup (140g)	2 cups (280g)	3 cups (420)
<b>Garlic Powder</b>	1/2 tsp	1 tsp	1 1/2 tsp
<b>Melted or Liquid Butter</b>	2 Tbsp	4 Tbsp	6 Tbsp
<b>Hot Water (170-185°F)</b>	1 1/4 cups	2 1/2 cups	3 3/4 cups
<b>Ground Parsley Flakes</b>	Pinch	Pinch	Pinch

## Preparation

1. In a mixing bowl, combine bread mix and garlic powder. Add the butter to the mix.
2. Whisk in hot water until well blended.
3. Transfer to a hotel pan and serve using a #16 scoop.
4. Option to create dinner roll - oil spray offset spatula. Gently flatten scoop and add 3 grooves.
5. Brush with butter. Rub parsley in between gloved fingers to further grind down. Sprinkle on top of roll. Serve warm.

## Notes

HACCP Suggestions: Can be rethermed in covered hotel pan. Up to 4 hours room temperature. Up to 72 hours under refrigeration. For proper texture, serve warmed.