**Herb and Mozzarella Chelsea Buns**

**Dough:**

¾ cup warmed milk

4 Tbsp. butter

3 ¼ cups AP flour

1 Tbsp. yeast

¼ cup sugar

½ tsp. salt

¼ cup water

1 egg

**Filling:**

2 Tbsp. olive oil

2 cups mozzarella cheese

2 Tbsp. chopped fresh parsley

1 Tbsp. chopped fresh chives

2 tsp. chopped fresh oregano

2 tsp. chopped fresh rosemary

20 slices pepperoni (optional)

**Marinara Sauce:**

1 tsp. olive oil

1 clove garlic minced

3 cups diced tomatoes

1 tsp. dried basil

1 tsp. dried oregano

Salt and pepper to taste

**INSTRUCTIONS**

**Day 1:**

1. Put the butter in the microwave to melt.
2. In a large bowl, mix together 2 ½ cups of the flour, sugar, salt and yeast.
3. Stir in the warm milk, melted butter, water and egg. Mix until well blended.
4. Add ½ cup of flour and mix together. Repeat until the dough is no longer sticking to the bowl.
5. Turn the dough out onto a lightly floured counter and knead 5-10 times.
6. Spray a medium sized bowl with pan spray.
7. Put the dough in the bowl and wrap loosely with plastic wrap.
8. Label and put in the cooler.

**Day 2:**

1. Preheat the oven to 375ºF.
2. Prepare the dough according to chef’s demo.
3. While someone is rolling out the dough, put all the marinara sauce ingredients together in a pot. Bring the mixture to a simmer and then turn down to low heat. Cook for 15 minutes on low.
4. Use a pastry brush and brush with the 2 Tbsp. of olive oil.
5. Mix cheese and herbs together in a bowl. Sprinkle this over the dough. Arrange the pepperoni evenly over the cheese if you are using them.
6. Roll it up and cut it into pieces. Divide the pieces evenly on two trays or cake pans.
7. Put the trays in the proof box for 20 minutes. Once they have risen, bake them for 18-22 minutes.