



COOKING WITH CHEESE

from the **USA**



Chicken Floss Cream Cheese Bread Rolls

An Asian favorite, these soft buns are filled with a silky spread of cream cheese and topped with fluffy chicken floss for a sweet-savory treat.

INGREDIENTS:

Bread Dough

- 140g Bread Flour
- 340g Plain Flour
- 10g Instant Yeast
- 90g Caster Sugar
- 10g U.S. Skimmed Milk Powder

- 30g U.S. Permeate
- 50g Egg Yolk
- 240g Water
- 120g Unsalted Butter

Cream Cheese Filling

- 250g U.S. Cream Cheese
- 30g Icing Sugar

DIRECTIONS:

Bread Dough

- Combine dry ingredients in a mixing bowl. Mix them together lightly.
- In a small saucepan, melt the butter. Add water and heat until it is slightly warm, about 40°C to 45°C. Pour the melted butter mixture over the dry ingredients and add in the egg yolk.
- Mix at low speed for 1 – 2 minutes until well incorporated.
- Increase to medium high speed and knead for 8 – 10 minutes.
- Place the dough in a lightly greased bowl and cover with plastic wrap. Allow the dough to proof for about 45 – 60 minutes until it doubles in size.
- Turn the dough onto a clean surface and gently press it to deflate. Divide into 35g portions and form into balls.

- Place dough balls into a greased tart mold. Allow to rest for about 45 – 60 minutes until it doubles in size.
- Bake at 175°C for 15 – 18 minutes or until golden brown. Allow to cool before removing from the mold.

Cream Cheese Filling

- In a medium bowl, beat cream cheese and icing sugar together till smooth and creamy.

To Assemble

- Pipe approx. 35g of cream cheese filling into the center of the bread roll. Spread some cream filling on the bread surface. Top with chicken floss before serving.

Makes 25 bread rolls.

This recipe only serves as a reference. ©2020 USA Cheese Guild®.



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DID YOU KNOW? More cheese is made in the USA than any other country in the world. That's right, 25% of all cheese is made in the USA, including over 1,000 varieties.