Chive Rolls with Compound Butter

1½ c. warm whole milk (100° to 110°) 3 large eggs, room temperature
1 T. active dry yeast 7 T. butter, melted and cooled, divided
2 T. sugar 5-6 c. all-purpose flour
2 t. sea salt 1 T. sesame oil
3 T. + ¼ c. sliced chives 1 t. coarse sea salt
1 T. minced fresh thyme leaves

In the large bowl of a stand mixer, combine milk, yeast, and sugar. Let stand until yeast softens, 5 to 7 minutes. Add 2 t. salt, 3 T. chives, thyme, 2 eggs, and 5 T. butter and mix on low speed with dough hook until blended.

Blend in 5 cups flour. Mix on medium until dough is smooth, stretchy, and pulling away from inside of bowl, about 10 minutes. Add additional flour so dough is only slightly tacky. Cover and let rise in a warm place until doubled, about 1 1/4 hours.

Butter 20 muffin cups. Punch down dough. On a large, lightly floured work surface, roll out dough to an even 30- by 9-in. rectangle. Brush with 2 T. butter, sesame oil, and sprinkle ¼ c. of chives evenly over the surface. Starting with the long side, roll dough into a pinwheel log and cut into 18-20 disks. Place each disk into the buttered muffin cups.

Loosely cover the pan and let dough rise at room temperature until puffy, about 45 minutes. Meanwhile, preheat oven to 350°. Beat remaining egg; gently brush over tops of rolls. Sprinkle with sea salt. Bake rolls until golden brown, about 20 minutes, turning pans halfway through baking. Let cool in pans on a rack for 5 minutes. Gently lift rolls from pans to cooling rack. Serve warm with compound butter.

Compound Butter

1# butter, room temperature
½ c. sliced chives
2 T. sour cream
2 T. lemon juice

Mix ingredients using paddle attachment. Place mixture on wax paper or plastic wrap. Fold one side of wrap over butter and form butter into a cylinder. Twist ends of wrap to seal it. Freeze to set up quickly or refrigerate overnight. To use, slice off the desired amount. Keeps in refrigerator for several days or in freezer for a month.

Recipe developed by Corporate Chef Kurt Kwiatkowski and featured in Residential Dining Services.