



## ARTISAN DINNER ROLLS

With well-developed flavor and authentic coarse texture, our parbaked Mediterranean dinner rolls, in four unique flavors, offer a crispy crust and chewy, moist interior that springs from traditional artisan bread-baking processes.



## Just like you baked it yourself

As close to scratch as can be and full of fiber and whole grains, Hilltop Hearth® artisan-quality breads evoke the wonders of an in-house bakery in all its aromatic glory – yet all you do is simply thaw, heat and serve.

### Product Inspiration

When old-world artisan techniques combine with classic Mediterranean flavors, the result is newly delicious creations. Now you can add inspiration to your bread basket with our assortment of all-natural artisan rolls, each hearth baked for a rustic exterior that imparts a chewy, crisp crust and an open-crumbs interior that's moist and tender.

Find a distinct assortment in each pack: Pugliese diamond roll; whole clove, roasted-garlic dinner roll; Moroccan olive dinner roll; and roasted-sesame semolina square roll.

### Features/Benefits

- Made with traditional biga starter and a longer fermentation time to yield an authentic light, open texture
- Parbaked to 85% and quickly frozen to retain moisture in the crumb
- Hand scored with a unique baker's signature
- Quick and easy preparation with minimal waste; bake only what is needed for 10 minutes in a 400° oven from frozen
- All natural with no artificial colors or flavors

### Ideal Use

Add interest to your bread offerings with new flavors and unique shapes that work well in many environments:

- Fine dining
- Banquet
- Catering
- Hospitality
- Casino
- Travel and recreation

A-Code	Product Description	Pack Size
2586311	Artisan Dinner Rolls Assortment (4 varieties) – Pugliese Diamond Roll 50 g/1.7 oz. – Whole Clove, Roasted-Garlic Dinner Roll 63 g/2.2 oz. – Moroccan Olive Dinner Roll 50 g/1.7 oz. – Roasted-Sesame Semolina Square Roll 50 g/1.7 oz.	4/25 ct.



For more information about Hilltop Hearth® products, visit [www.usfoods.com](http://www.usfoods.com) or contact your local US Foods representative. 06-2012