

Ring around a Rolls (with cheese fondue)

Yield: 1 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-swiss-ham-ring-around>

Ingredients:

- 3/4 cup skim milk warmed to 110F, Do not substitute partly skimmed or whole milk
- 2 tablespoons granulated sugar
- 2 1/4 teaspoons instant yeast
- 1 egg at room temperature
- 1 egg yolk at room temperature
- 3 1/2 cups all purpose flour 17 1/2oz
- 2 teaspoons salt
- 10 tablespoons unsalted butter cut into 10 pieces and softened
- 2 tablespoons unsalted butter melted, divided
- 1 cup Gruyere cheese lightly packed freshly shredded, 4 oz
- 3/4 cup cheese lightly packed freshly grated Swiss Emmental
- 1 tablespoon cornstarch
- 1/2 cup low sodium chicken broth
- lemon a light squeeze of, don't leave it out
- 1/4 teaspoon garlic powder or 1 1/2 teaspoons finely minced or pressed garlic, more or less to taste
- 1/8 teaspoon white pepper or ground black
- 1/8 teaspoon nutmeg
- 1 pinch paprika