

Hye Roller Wrap Technique

4 easy steps...

*Always bring Hye Rollers to room temperature in resealable package before using.



First, be sure to bring Hye Rollers to room temperature in a sealed plastic bag before using. Cover the entire round with cream cheese.



Layer thinly sliced meat, sliced cheese, spinach, olives tomatoes, pepper rings, artichokes, etc. pizza style on Hye Roller. Leave about 4 inches at one end covered with cream cheese only.



Begin at the end covered with filling and roll the bread as tightly as possible jelly-roll fashion. Roll toward the end with cream cheese only. Ingredients have a tendency to move down as you roll. Just tuck them under and keep rolling. The final roll with only the cream cheese acts as a seal.



Wrap Hye Roller in plastic wrap and refrigerate for later use or slice and serve immediately. Best when used within 48 –72 hours.