Herb Dinner Rolls

2 ½ - 3 cups all-purpose flour
1 package active dry yeast
2/3 cup cottage cheese
¼ cup water
¼ cup butter or margarine
2 tbsp. finely chopped onion
½ teaspoon salt
1 ½ teaspoons fresh rosemary, finely chopped
1 tsp. dried dill weed
1 tbsp. fresh sage, finely chopped
1 tbsp. caraway seed
½ tsp. nutmeg
1 egg
1 egg yolk, slightly beaten
1 tablespoon water

1. In a large mixing bowl stir together ¾ cup of the flour and the yeast; set aside. In a small saucepan combine cottage cheese, the 1/4 cup water, butter, onion, and salt. Heat and stir until warm (120 degree F to 130 degree F) and butter is almost melted.

2. Add cottage cheese mixture to flour mixture. Add the herbs, caraway seed, and nutmeg. Add the whole egg. Beat with an electric mixer on low speed for 30 seconds. Beat on high speed for 3 minutes. Stir in as much of the remaining flour as you can with a wooden spoon.

3. Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make moderately stiff dough that is smooth and elastic (6 to 8 minutes total). Shape dough into a ball. Place in a greased bowl, turning once to grease the surface. Cover and let rise in a warm place until double in size (about 1 hour).

4. Punch dough down. Cover and let rest for 10 minutes. Divide dough into 12 balls. Place each in a greased muffin cup or shape into desired shapes. Stir together the egg yolk and one tablespoon of water; brush onto dough. Sprinkle with additional rosemary if desired.

5. Cover and let rise in a warm place until nearly double (about 30 minutes).

6. Preheat oven to 400 degree. Bake in preheated oven for 12 to 15 minutes or until golden. Makes 12 rolls.