Pepperoni Rolls

4 sticks pepperoni

1 1/2 cups water

1 cup whole milk

2 Tablespoons + 2 teaspoons sugar

6 2/3 cups flour

1 Tablespoon yeast

2 teaspoons salt

1 egg

4 teaspoon sesame seeds

Cut pepperoni sticks in half.  Cut each half in quarters.  Slice each quarter into 4 wedges.  (You will have 64 wedges.)  Place pepperoni in a large bowl and microwave for 3 minutes.   Reserve oil.  Combine water, milk and sugar.  Add 3 Tablespoons pepperoni oil.  Combine flour, yeast and salt in mixing bowl.  Add water mixture and knead with dough hook about 8 minutes.  Move dough to a greased bowl, cover with plastic wrap and let rise for 1 hour.  Transfer dough to counter and divide into 16 pieces.  Shape each piece into a ball.  Let rest 5 minutes.  Toss pepperoni with 1 Tablespoon flour.  Roll each piece of dough into a 4x6 inch rectangle.  Lay 4 pieces of pepperoni along dough.  Roll into a tight cylinder.  Cover with plastic wrap and let rise for 1 hour.  Combine egg and 1 teaspoon of water and brush over rolls.  Sprinkle with sesame seeds.  Bake 24 minutes at 375.