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Buttery Soft Philly Pretzels Recipe

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BUTTERY SOFT PHILLY PRETZELS RECIPE

Ingredients

- 1½ cups cool water
- 1 tbsp. sugar
- 2 tsp. kosher salt
- 2¼ tsp. instant yeast
- 22 oz. all-purpose flour (about 4½ cups)
- 4 tbsp. unsalted butter melted, cooled to about room temperature
- Olive oil, for greasing the bowl

For Finishing:

- Cooking spray
- 10 cups water
- 2/3 cup baking soda
- 1 egg yolk, beaten with 1 tbsp. water
- Pretzel (or kosher) salt
- Cherchies® Hot Banana Pepper Mustard, Cherchies® Champagne Mustard, or Cherchies® Cranberry Mustard

Preparation

1. For the dough, in a small bowl combine the water and yeast and let rest for about a minute. Add sugar and salt to the yeast mix.
2. In a large bowl combine flour, melted butter and yeast mixture. Knead mixture for about 5 minutes. You could also do this in a stand mixer fitted first with a paddle attachment to combine and then secondly with a dough hook on medium speed.
3. Transfer the dough to a large bowl lightly greased with olive oil, turning the dough once to coat. Cover with plastic wrap and let rise in a warm place, about 90 minutes or until doubled in bulk.
4. Preheat the oven to 450° F. Line two baking sheets with parchment paper or silicone mats. Bring the water and baking soda to a boil in a large saucepan or stockpot.
5. Divide dough into 12 equal pieces. One piece at a time, roll each segment into 24-inch long ropes.
6. Make a u-shape with the rope and holding the ends of the rope, cross them over each other and onto the bottom of the u-shape in order to form the shape of a pretzel. Place onto the parchment lined baking sheet. Repeat with the remaining pieces of dough.
7. Place the pretzels into the boiling water, 1 or 2 at a time, for 30 seconds. Remove from the water with a slotted skimmer and return to the baking sheet. Once all the pretzels have been boiled, brush the tops with the egg wash and sprinkle lightly with salt.
8. Bake in the preheated oven until dark golden brown, about 12-14 minutes. Transfer to a cooling rack for about 5 minutes before serving, if you can keep people away for that long! Serve with Cherchies Hot Banana Pepper Mustard.



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