



# Cheese & Pepperoni Stuffed Pretzel

SERVES: 8 Pretzels

## INGREDIENTS:

- 1 ½ cups warm water
- 1 tbsp sugar
- 2 tsp kosher salt
- 2 ½ tsp active dry yeast
- 3 ½ tbsp. unsalted butter melted (50g)
- 4 ½ cups all-purpose flour
- 1 cup finely shredded sharp cheddar cheese
- Pepperoni (you choice)

## **For boiling:**

- 1 pot water
- 2/3 cups baking soda

## **For baking:**

- 1 egg yolk + 1 tbsp water whisked together (for egg wash)
- Coarse salt for sprinkling

## METHOD:

### For the Dough

1. Combine the water and sugar in a standing mixing bowl and sprinkle the yeast on top.
2. Allow to sit for 10 minutes, until the mixture begins to foam and grow
3. Add the butter and stir to combine
4. Add the flour and salt together and whisk to combine
5. Pour in the liquid and use the dough hook attachment to mix on low speed until all of the ingredients are combined
6. Increase the mixer speed to medium and knead until the dough is smooth and pulls away from the side of the bowl, about 4-5 minutes
7. Remove the dough from the mixer and place it in a clean, oiled bowl
8. Cover with a kitchen towel and place in a warm spot until the dough has doubled in size, about an hour



### For the pretzels

9. Preheat the oven to 220°C
10. Line to baking sheets with parchment paper and drizzle with a little oil
11. Fill a large pot with water and the baking soda. Bring the mixture to a rolling boil
12. Meanwhile, place the dough on a slightly oiled counter and divide into 8 equal pieces
13. Roll out each piece of dough into a 24 –inch rope, lay it on the counter and press out flat
14. Sprinkle with cheese and pepperoni right down the centre. Pinch either side up over the cheese and pepperoni to close
15. Hold each end in one hand and make a u-shape with the rope, cross them over each other, bring it down, twist, and press onto the bottom of the U in order to form a pretzel
16. Place onto the parchment-lined baking sheet
17. Drop the pretzels into the boiling water, 1 or 2 at a time for about 30 seconds, constantly spooning the hot water over the dough
18. Remove them from the water using a large, flat spatula and place right on the oiled baking sheet
19. Brush the top of each pretzel with egg wash and sprinkle with coarse salt
20. Bake until dark golden brown in colour, about 12 minutes
21. Transfer to a cooling rack for at least 5 minutes before serving

