

What to prepare before class:

4. Czech Soft Pretzels 2024

Soft Czech Pretzels

4 large pretzels

Ingredients:

Pretzels:

3 cups of bread flour (or all-purpose flour)

1 TBSP of confectioners' sugar

1 TSP of active dry yeasts

½ TSP of salt

4 TBSP (½ stick) of butter - soft, cut into small pieces (room temperature)

1 egg

1 cup of lukewarm milk - about 90 to 100°F (preheat in the microwave or on the stove)

Brushing mixture:

1 egg

3 TBSP of milk

Sprinkle with:

Salt crystals (do not use if you are going to freeze or refrigerate the pretzels or if you won't eat them soon; it will make them soggy)

Other options for sprinkling:

- Black and/or white sesame seeds
- Crushed pepper flakes
- Poppyseeds
- Sunflower seeds or any other kind of seeds

Tools:

Measuring Spoons & Measuring Cups

Whisk

Kitchen Mixer with Hook Attachment

Measuring Pitcher or Small Glass/Ceramic Mixing Bowl

Bowl Scraper

Plastic Wrap

2 Medium Size Baking Sheets with Parchment Paper or Silicone Mat
Silicone Brush or Pastry Brush
Cooling Rack

Additional Preparation steps:

Aside from preparing the ingredients and tools listed above, please perform the following preparation steps before taking the class:

About two hours before the class or optionally the morning before class *:

1. Dough:

1.1. Place into a kitchen mixer with a hook attachment:

3 cups of bread flour
1 TBSP of confectioners' sugar
1 TSP of active dry yeasts
½ TSP of salt

Shortly stir with a hand whisk just enough to combine all ingredients.

1.2. Add:

4 TBSP (½ stick) of butter - soft, cut into small pieces
1 egg
1 cup of lukewarm milk - about 90 to 100°F *

Knead on low speed until all ingredients are partially incorporated (about 1 - 2 minutes).

1.3. Then increase the speed to medium-high and knead until all ingredients are fully combined and the dough is formed (about 3 - 4 minutes).

2. Rising the dough:

2.1. Remove the bowl from the kitchen mixer and cover with plastic wrap.

2.2. Let rise in a warm place until it has about doubled in size (about 1 - 2 ½ hours). *

* Optionally, you can prepare the dough in the morning to bake it in the evening. To do this, use cold milk straight from the refrigerator and allow the dough to rise on the countertop instead of in a warm place. This will slow down the entire process, and your dough should be ready by the evening for the next step.

Mustard Sauce for Soft Pretzels

About **1 cup**

Ingredients:

½ cup of mayonnaise

½ cup of sour cream

5 TBSP of country Dijon mustard

Optional: **2 TBSP** of yellow mustard (for more mustard flavor)

Juice from **½** lemon

Pinch of salt

Pinch of ground pepper- ideally freshly ground

Tools:

Measuring Spoons & Measuring Cups

Chef's Knife & Cutting Board

Small mixing bowl

Whisk

Optionally: Lemon Squeezer

Silicone Spatula

Additional Preparation steps:

No additional preparation steps are needed.

Spring Sauce for Pretzels

About **1 cup**

Ingredients:

½ cup of mayonnaise

½ cup of Greek yogurt

¼ cup of chives – finely chopped (or 2 TBSP of dry)

2 cloves of garlic – peeled and grated

Juice from **½** lemon

Pinch of salt

Pinch of ground pepper- ideally freshly ground

Tools:

Measuring Spoons & Measuring Cups

Chef's Knife & Cutting Board

Small mixing bowl

Whisk

Small hand grater or garlic press (for garlic)

Optionally: Lemon Squeezer

Silicone Spatula

Additional Preparation steps:

No additional preparation steps are needed.

Please let me know if you have any questions: tom@cookinghub.com