

Pretzel Bites with cheesy sauce

Shopping List:



For the dough:

25g fresh yeast or 7g dry yeast
75ml tepid water
75ml tepid milk
370g flour (type 550)
1tbsp brown sugar
50g softened butter
1tsp seasalt
1egg

Additionally

450ml water
1tbsp sea salt
4tbsp baking soda

1egg yolk + 1tbsp milk
2tbsp sea salt
2tbsp Sesame seed

For the cheese sauce

1tsp flour
1tbsp Butter
100ml Mill
100-150ml cream
150g Cheddar
1tsp pepper
1tsp Chili (chopped)

Let's bake

Für den Teig: Milch und Wasser mischen, die Hefe mit dem Zucker in dem Gemisch auflösen, verrühren und abgedeckt 10 Minuten ruhen lassen. Nun das Mehl und die weiche Butter hinzugeben und zu einer krümeligen Masse vermengen, Mix tepid water, milk and yeast and let it rest covered for about 5 minutes. Combine the flour with the butter and add the mixture together with the rest of the ingredients to the yeast mixture. Knead the ingredients for about 5 minutes, the dough should be soft and bouncy. Cover your hands with 1tsp butter and cream the dough from all sides, put it back into a large bowl. Cover the dough and let it prove on a warm place for about 90 minutes.

Prepare the pretzel-water:

Bring water to a boil and add soda and salt.

Knead the dough and roll it into long stripes, chop the dough into small pieces. Add some of the pieces at the same time into the boiling water. Cook for 30-45 minutes. Put them back onto a baking sheet. Whisk together egg yolk and milk and brush all of the bites with the egg wash. Sprinkle some sea salt on top and bake at 220°C for about 8 minutes

For the sauce: Add butter to a pan and melt. Whisk in the flour, let it get a little brown and stir in the milk, whisk constantly. Now add the cheese and then the cream, season with pepper and chili. Serve warm with the pretzels.