

Philly Style Soft Pretzels

Ingredients

Dough

- 260 g hard white wheat
- 260 g durum wheat
- 300 g water
- 15 g salt
- 6 g yeast
- 6 g sugar
- 20 g butter
- 50 g water, boiling

Water Bath

- 4 cups boiling water
- 4 tsp baking soda

Egg Wash

- 1 egg
- 1 tbsp water

Topping

- 2 tbsp pretzel or coarse salt

Recommendations:

.Tips and tricks

Make it Enriched:

Details

Recommended Loaf Pan Size:
8.5" x 4.5"

Directions

- 1) Mill the flour.
 - 2) Make the Yudane by mixing 25 grams of milled flour with 50 grams of boiling water. Mix it quickly into a paste.
 - 3) Add water to your mixing bowl with Yudane and sugar. Give it a swirl, then add salt and yeast.
 - 4) Add remaining flour to the bowl and begin mixing with a danish dough whisk (or by hand if you like). Add in butter, and continue mixing for several minutes by hand.
 - 5) Rest the dough for 30 minutes and knead for a few more minutes until the dough is more pliable and workable.
 - 6) Let the dough rise until doubled.
 - 7) Punch down the dough (we did it the fun way this time).
 - 8) Scale (divide) the dough into 4 parts, and take one section out at a time for shaping. Keep the remaining dough covered with a damp towel.
 - 9) Divide the section into 4, and shape each one into a pretzel.
- ### **Simple Shaping**
- 10) Roll out a long log
 - 11) Turn up the ends to make a "U" shape
 - 12) Take the top right end, and turn it down to make the number "6"
 - 13) Cross the other side over to complete the pretzel
- ### **Multiple Twist Pretzel Shaping**
- 14) Roll out a long log shape
 - 15) Make a "U" shape by turning up the ends
 - 16) Twist the two ends over each other two or three times. You choose which you like better.
 - 17) Lift the ends up and press them down at the bottom of the loop to form the pretzel.
- ### **Proofing/Baking**
- 18) Proof the shaped pretzels for 30 minutes before freezing for 30 minutes.
 - 19) Bring water bath ingredients to a boil, and immerse each pretzel for 1-2 minutes, then place on baking tray lined with parchment.
 - 20) Mix egg wash ingredients together with a fork or a whisk.
 - 21) Brush each pretzel with egg wash using a pastry brush, then sprinkle with coarse sea salt or kosher pretzel salt.
 - 22) 425 degrees F 10-15 minutes until nicely browned.
 - 23) Remove from oven and pan to cool on a wire rack.

