

RECIPE NAME: Pretzel Bread

RECIPE DESCRIPTION: Traditional pretzel bread topped with Sea Salt

ACTIVE TIME: 35 minutes

TOTAL TIME: 1 hour and 55 minutes

SERVINGS: 8-10

bon COOK PRODUCTS USED:

Flexipan® Medium Round Mold, Large Bonmat®, Perforated Baking Sheet, Stainless Mixing Bowl, Santoku Chef Knife, Mini Whisk, Heat Resistant Spatula, Silicone Pastry Brush, Floral Cooling Rack, French Pantry Sel Gris Salt (sea salt)

INGREDIENTS:

- ½ cup water
- ½ cup milk
- 2 tablespoons butter, softened
- 3 cups flour
- 2 tablespoons brown sugar
- 1 ¼ teaspoons instant yeast
- 2 teaspoons salt
- 1 egg, separated
- ¾ cup baking soda
- Sel Gris Sea Salt for sprinkling

DIRECTIONS:

1. In Round Mold, combine water, milk and butter for about 45 seconds in the microwave, until melted and warm
2. Set aside
3. In Mixing Bowl, combine flour, sugar, yeast, salt and egg yolk
4. Gradually add milk mixture and mix until dough comes together in a coarse ball (if it seems too dry, add a teaspoon of water)
5. Mix or knead until the dough is smooth and springy, about 5 minutes
6. Place dough in Mixing Bowl, coated with cooking spray, flipping it over so the top is oiled, too
7. Cover with plastic wrap and set in a warm place to rise until doubled in size, about an hour
8. Preheat oven to 375 degrees F and place oven rack in center position
9. Place Bonmat on Baking Sheet and set aside

10. Shape the dough into desired pieces and place onto Bonmat, cover with a clean dish towel and set aside to rest
11. While the dough is resting, begin heating 12 cups of water in a large pot
12. When water comes to a gentle boil, slowly add the baking soda (it will foam and bubble vigorously)
13. Working in batches, add the rested pieces of dough to the simmering water, poaching them for 30 seconds, then flipping them over for another 30 seconds (you may need to do this in 2 batches)
14. Using Spatula or a slotted spoon, lift and place poached buns on Bonmat
15. Froth egg white with Whisk or fork, then brush each loaf with egg white with Silicone Pastry Brush
16. Using Knife, make 2 slits across the top, about ¼ inch deep
17. Sprinkle with Sea Salt and bake for 20 minutes or until deep brown
18. Cool on Cooling Rack and serve warm

- **bonNote:** pretzel bread is best eaten the day it's baked