



[BACK TO RECIPE DETAILS](#)

PHILLY-STYLE SOFT PRETZELS WITH PHILLY-STYLE CHEESE WIZ

Executive Chef Guillermo Tellez

Square 1682 - Philadelphia, Pa., USA

Yield: 10 each

Water, warm	1 1/2 C
Sugar	1 TBS
Kosher salt	1 1/2 tsp
Yeast, active dry	2 1/2 tsp
Flour	4 1/2 C
Butter, melted	1/4 C
Oil	as needed
Water	10 C plus 2 TBS
Baking soda	2/3 C
Egg yolk, large	1 each
Salt, coarse	as needed
Philly-style cheese wiz, warm	as needed

Instructions:

1. Combine warm water, sugar, salt and yeast in a standing mixer. Reserve until mixture begins to foam, about 5 minutes.

2. Add flour and melted butter to yeast mixture. Using dough hook attachment, mix on low speed until well combined. Increase speed to medium and knead until dough is smooth and pulls away from side of bowl, about 4 to 5 minutes.

3. Remove dough to a large, well-oiled bowl, cover with plastic and ferment in a warm place until doubled in size, about 50 to 60 minutes.

4. To make kettle water, bring water and baking soda to a rolling boil.

5. While kettle water comes to a boil, on a slightly oiled work surface, divide dough into 10 equal pieces. Roll each piece into a 24-inch rope, then cut in half and twist into 3- by 3-inch squares or mold using a square ring mold. Place pretzels onto oiled, parchment covered sheet trays. (Remove pretzels from ring molds, if using.)

6. One at a time, cook pretzels in kettle water for 30 seconds, then remove to sheet trays

with a large slotted spatula.

7. In a small bowl or cup, combine egg yolk and 2 tablespoons water. Lightly brush tops of pretzels with egg wash and sprinkle with coarse salt. Bake pretzels in a 450-degree F oven until dark golden brown, about 12 to 14 minutes. Transfer to wire racks to cool slightly before serving with Philly-style cheese wiz.

[BACK TO RECIPE DETAILS](#)