

Ingredients

1 - ¼ oz pkg	Active dry yeast
½ cup	Water (110°)
1 T	Malt powder
1 T	Dark brown sugar
3 ¼ cups	Bread flour
½ cup	Cold beer (brown ale or bock)
1 oz	Unsalted butter, room temp
1 ½ tsp	Kosher salt
¼ cup	Baking soda
1	Egg for egg wash
	Butter, melted for top
	Kosher salt or salt flakes for sprinkling on top

Method

1. Heat the water to 110° in a small bowl. Do not go beyond 115° or it will kill the yeast.
2. Sprinkle the yeast on the water and let sit for a minute.
3. Stir in the malt powder and brown sugar. As the yeast starts to bloom it will become foamy, about 5 minutes.
4. Add the yeast mixture to the bowl of a stand mixer.
5. Using the dough hook, stir in the flour, beer, butter and salt.
6. Knead the dough on low-medium speed until it forms a ball and becomes elastic.
7. The dough should feel tacky but not sticky. Adjust the water or flour as needed.
8. Total kneading time is about 7 – 10 minutes. The dough is not smooth but will become elastic.
9. Place the dough in a sprayed bowl and cover tightly. Allow to proof in a warm place until double in size, about 90 minutes.
10. Turn the dough out and divide into 8 equal pieces. Do not flour the surface. The dough rolls better when it clings slightly to the counter.
11. The goal is 8 ropes, 24" long. Begin rolling one at a time from the center outward. When the rope doesn't want to stretch any longer, let it rest and roll another. Continue to roll and rest until 24".
12. Shape the ropes into pretzels by placing a rope in a U shape with ends pointing away. 3" down from the ends cross, and then cross again. Fold and bring the tips down to the bottom of the U and place allowing the ends to overhang.



Food Safety Reminders

Wash hands with soap and water before starting.
Wash anything that touches raw meat or eggs.
Gently scrub produce under running water.

Use separate cutting boards for meat and produce.
Wear gloves when handling ready to eat foods.
Follow proper cook-to and holding temperatures.

Notes

Malt powder (diastatic malt powder) is not the same as malted milk powder. Diastatic malt powder contains enzymes that give bread dough a boost. Malt syrup can be used in place of malt powder.

Malted milk powder can also be used as a replacement to add sweetness, but it does not contain the same enzymes that will boost the yeast activity.



Method continued

14. Cover and allow the shaped pretzels to rise 30 minutes.
15. Preheat the oven to 500° while preparing the baking soda solution.
16. Bring 12 cups water to a boil in a roasting pan on the stove. Once the pretzels have risen for 30 minutes, whisk in the baking soda.
17. Using a slotted spoon, place several of the pretzels in the water. Flip the pretzels after 30 seconds and then remove after an additional 30 seconds. Each side should be dipped for 30 seconds.
18. Place on a Silpat lined sheet pan or greased parchment. The dipped pretzels will stick to dry parchment.
19. Place a small slit in the thickest part of the pretzel and brush with egg wash.
20. Bake the pretzels 8 – 12 minutes until deep brown. Rotate pan after 5 minutes.
21. To enjoy immediately, brush the warm pretzels with butter and sprinkle with salt.
22. Alternately, store cooled pretzels in an airtight container.
23. Brush cooled pretzels with melted butter, and sprinkle with salt. Place in a 325° oven until warm and soft.
24. Serve with honey mustard dipping sauce.

Notes



Honey Mustard Dipping Sauce

Yield: 2 cups

Ingredients

1 cup	Mayonnaise
1/2 cup	Mustard, Dijon or yellow
1 T, heaping	Mustard, brown or stone ground
1/2 cup	Honey

Method

1. Whisk the ingredients together.
2. Adjust the honey and mustard to desired taste.
3. Chill.

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