



Pizza Dough Pretzels

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

These pizza dough pretzels are perfect for when you suddenly get a craving for soft pretzels and youre not at the mall you wont need to wait for the dough to rise if you use storebought pizza dough Serve of course with mustard

Ingredients

- - ¼ cup all-purpose flour
- or more as needed - 1 (16 ounce) package refrigerated pizza crust - 1 tablespoon cornmeal
- or as needed - 6 cups water - ? cup baking soda - coarse salt

Instructions

1. Lightly flour a work surface. Place dough on flour and sprinkle more on top. Begin to knead dough
2. kneading about 2 tablespoons flour into dough until it is soft and supple but not too sticky
3. 5 to 10 minutes. Cover with a large bowl and allow dough to rest and come to room temperature
4. 15 to 20 minutes. Preheat the oven to 400 degrees F (200 degrees C). Line a rimmed baking sheet with parchment paper and sprinkle lightly with cornmeal. Place water in a deep skillet. Whisk in baking soda to create an alkaline bath. Bring to a simmer over medium-high heat. Adjust heat to keep water at a low simmer while you shape the dough. Dust dough with a sprinkling of flour as needed so that dough does not stick to work surface. Flatten slightly and divide into 6 equal pieces. Shape each piece into a round dough ball. Shape each dough ball into a disk
5. thinner in the middle
6. thicker around the edges. Poke a hole in the center. Gently keep pulling and stretching until you've achieved a round pretzel shape that's not too thick. Transfer pretzels (in batches if necessary) to the simmering alkaline bath. Boil about 30 seconds per side. Transfer to the prepared baking sheet with a slotted spoon. Immediately sprinkle with coarse salt while pretzels are still wet and sticky. Let rest for 5 to 10 minutes before baking. Place on center rack in preheated oven until beautifully browned
7. and stretch marks have formed
8. about 20 minutes. Exact times will depend on the specific size and shape of your pretzel. Transfer pretzels to a wire rack to cool slightly. Chef John Chef's Note When you're shaping the dough into rings
9. be sure to stretch them out so your pretzels are not too thick. If you make them too fat
10. they become too breadly. Larger
11. thinner dough rings will give you a chewier pretzel
12. closer to the ones you get at the mall.