

Homemade Mozzarella-Stuffed Garlic Knots - Crispy, Cheesy, and Irresistible

stuff them with melty mozzarella



OVEN
375°F

TIME
10 min

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INGREDIENTS

For the Dough:

- 1 1/2 cups warm water
- 2 tsp sugar
- 1 packet (2 1/4 tsp) active dry yeast
- 3 1/2 cups all-purpose flour
- 2 tbsp olive oil
- 1 tsp salt

For the Stuffing:

8 oz fresh mozzarella, cut into small cubes

For the Garlic Butter:

- 1/4 cup unsalted butter, melted
- 4 cloves garlic, minced
- 1/4 cup fresh Italian parsley, finely chopped
- 1 tbsp grated Parmesan cheese (optional)
- Salt, to taste

DIRECTIONS

1. Make the Dough: In a large bowl, mix warm water, sugar, and yeast. Let sit for 5-10 minutes until foamy.
2. Add flour, olive oil, and salt. Mix until a dough forms.
3. Knead on a floured surface for 5-7 minutes, until smooth and elastic.
4. Cover and let rise in a warm spot for 1-1.5 hours, until doubled in size.
5. Make the Garlic Butter: In a small bowl, mix melted butter, minced garlic, parsley, Parmesan (if using), and a pinch of salt. Set aside.
6. Shape and Stuff the Knots: Preheat oven to 375°F (190°C).
7. Punch down the dough and divide into 12-15 equal portions.
8. Roll each into an 8-10 inch rope. Tie into a loose knot.
9. Tuck a mozzarella cube into the knot and pinch the dough closed to seal.
10. Bake the Knots: Arrange knots on a parchment-lined baking sheet.
11. Brush with olive oil and bake for 12-15 minutes, or until golden brown.
12. Brush with Garlic Butter: As soon as they come out of the oven, brush generously with the garlic butter mixture.
13. Garnish with more parsley and : Parmesan if desired.

SWAPS & NOTES

Cheese: Use mozzarella pearls or string cheese chopped into chunks if you're short on fresh mozzarella.

Flour: Bread flour gives a slightly chewier texture-feel free to sub.

Butter-Free: Use olive oil instead of butter for a dairy-light option.

Add Heat: Sprinkle in red pepper flakes to the garlic butter for spicy garlic knots.

TIPS FOR SUCCESS

Seal the cheese inside: Pinch seams well so the mozzarella doesn't leak during baking.

Use fresh garlic: The aroma and flavor really shine.

Serve warm: These knots are at their cheesy best fresh from the oven.

Double up: This recipe scales easily for parties or meal prep.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-mozzarella-stuffed-garlic-knots-crispy-cheesy-and-irresistible/>