

## Mozzarella Stuffed Soft Pretzels with Rosemary & Parmesan - A Cheesy Twist on a Classic

Mozzarella Stuffed Rosemary Parmesan Soft Pretzels



**OVEN**  
**400°F**

**TIME**  
**10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

2 1/2 cups all-purpose flour  
1 tsp salt  
1 tbsp sugar  
1 packet (2... tsp) active dry yeast  
1 cup warm water (110°F)  
2 tbsp unsalted butter, melted  
1 tbsp fresh rosemary, chopped  
1/2 cup grated Parmesan cheese  
1 cup shredded mozzarella cheese  
1 egg (for egg wash)  
For Boiling:  
1 tbsp baking soda  
Large pot of water

### DIRECTIONS

1. ? 1. Activate the Yeast: In a small bowl, mix warm water, sugar, and yeast. Let sit for 5-10 minutes until foamy.
2. ? 2. Make the Dough: In a large bowl, combine:
3. Flour
4. Salt
5. Chopped rosemary
6. Grated : Parmesan
7. Add yeast mixture and melted butter. Stir to form a dough. Knead for 5-7 minutes until smooth and elastic.
8. ? 3. Let the Dough Rise: Place in a greased bowl, cover with a towel, and let rise in a warm place for 1 hour or until doubled in size.
9. ? 4. Shape and Fill: Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
10. Punch down the dough and divide into 8 equal pieces.
11. Roll each into a rope, then flatten it.
12. Place mozzarella along the center, pinch tightly to seal, and shape into a pretzel.
13. ? 5. Boil: Bring a large pot of water to a boil.
14. Add 1 tbsp baking soda.
15. Boil each pretzel for 20-30 seconds, then transfer to the baking sheet.
16. ? 6. Bake: Brush each pretzel with beaten egg.
17. Sprinkle more : Parmesan and rosemary on top.
18. Bake for 12-15 minutes, until golden brown.
19. ? 7. Cool & Serve: Let cool slightly before serving to allow the cheese to settle. Then enjoy every cheesy, herby bite.

## SWAPS & NOTES

& Swaps Mozzarella: Shredded works best for even distribution, but mini mozzarella balls are also an option.

Parmesan: Grated cheese sticks better on top.

Avoid pre-shredded varieties for better melt and flavor.

Herbs: Swap rosemary for thyme or Italian seasoning for a different twist.

### TIPS FOR SUCCESS

Seal the pretzels well: This keeps the mozzarella from leaking during baking.

Use parchment paper or a silicone mat: Prevents sticking after boiling.

Watch closely during baking: They go from golden to overdone quickly!

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

Original recipe: <https://chefmaniac.com/mozzarella-stuffed-soft-pretzels-with-rosemary-parmesan-a-cheesy-twist-on-a-classic/>