

Mozzarella Stuffed Rosemary Parmesan Soft Pretzels: A Delicious Twist

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OVEN
425°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 1/2 cups all-purpose flour
1 tsp salt
1 tbsp sugar
1 packet active dry yeast
1 cup warm water
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)
Coarse salt (for topping)
10 cups water (for boiling)
1/4 cup baking soda

DIRECTIONS

- 1. Prepare the : Dough:** In a large bowl, mix the warm water, sugar, and active dry yeast. Let it sit for about 5 minutes until it becomes frothy. Add the flour, salt, and melted butter. Mix until a dough forms. Turn the dough out onto a lightly floured surface and knead for 5-7 minutes until it is smooth and elastic.
- 2. Let : Dough Rise:** Place the dough in a lightly oiled bowl, cover it with a damp cloth, and let it rise in a warm place for about 1 hour, or until it doubles in size.
- 3. Shape the : Pretzels:** Preheat your oven to 425°F (220°C). Punch down the dough and divide it into 8 equal portions. Roll each portion into a long rope, about 12 inches in length. Place a small amount of shredded mozzarella cheese at the center of each rope. Fold the dough over to enclose the cheese, pinching the seams tightly to seal it. Shape the dough into a classic pretzel shape.
- 4. Boil the : Pretzels:** In a large pot, bring 10 cups of water to a boil and add the baking soda. Carefully lower the pretzels, one or two at a time, into the boiling water. Cook for 1-2 minutes per side, then remove with a slotted spoon and place them on a baking sheet lined with parchment paper.
- 5. Add : Toppings:** In a small bowl, beat the egg with a tablespoon of water to create an egg wash. Brush each pretzel with the egg wash. Sprinkle with the chopped rosemary, grated Parmesan cheese, and coarse salt.
- 6. Bake:** Bake in the preheated oven for 12-15 minutes, or until the pretzels are a beautiful golden brown color.

7. Serve: Let the pretzels cool slightly before serving.

SWAPS & NOTES

Flour : All-purpose flour works perfectly for this recipe, giving the pretzels their classic chewy texture.

You can also use a small amount of bread flour for an even chewier result.

Cheese : The combination of mozzarella for a gooey center and Parmesan for a salty, savory topping is perfect.

You can also use other cheeses, such as shredded cheddar or provolone for the filling.

TIPS FOR SUCCESS

Seal the Cheese Tightly : When you are shaping the pretzels, make sure you pinch the dough together firmly to seal the mozzarella cheese inside.

This will prevent it from leaking out during the boiling and baking process.

Don't Over-Boil : The pretzels only need a short dip in the baking soda bath.

Boiling them for too long can make them taste metallic.

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

Original recipe: <https://chefmaniac.com/mozzarella-stuffed-rosemary-parmesan-soft-pretzels-a-delicious-twist/>