

# Brot Und Brötchen

## Broetchen wie vom Bäcker

<https://www.chefkoch.de/rezepte/523671148717273/Broetchen-wie-vom-Baecker.html>



- 500 g Mehl
- 350 ml Wasser
- 1 Würfel Hefe
- 1 ½ TL Salz

Alles in den Brotbackautomaten geben oder auf normalem Wege einen Hefeteig erstellen - ca. 90 Minuten ruhen lassen. Anschließend Brötchen formen und danach einfach im vorgeheizten Backofen bei 220 Grad ca. 20 - 25 Minuten backen. Nach Geschmack vor dem Backen mit Sesam oder Mohn bestreuen. Für ca. 9 - 12 Brötchen, je nach gewünschter Größe.

Fertig!

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[brot und broetchen, backen](#)

## Olive Garden Breadsticks + Dip



## Breadsticks

Das ist eine Nachahmung der Breadsticks vom Olive Garden in Winnipeg. Der Text auf dieser Seite, entspricht HElenes Ausdruck aus ihrem Kochbuch <sup>1)</sup>. Unter dem Link ist zum Teil ausführlicher formuliert. Gefunden haben wir es hier bei CookingClassy:

- <https://www.cookingclassy.com/olive-garden-breadsticks-copycat-recipe/>
  - [cookingclassy.com-breadsticks\\_recipe\\_olive\\_garden\\_copycat.pdf](https://www.cookingclassy.com/breadsticks_recipe_olive_garden_copycat.pdf)

## Sticks

- 1 cup + Tbsp warm water (110-115 degrees)
- 1 1/4 Tsp ctive dry yeast
- 2 Tbsp granulated sugar - divided
- 3 - 3 1/4 cups all-purpose flour
- 1 3/4 Tsp salt
- 3 Tbsü vegetable oil

## Topping

- 2 Tbsp margarine or butter
- 1/2 Tsp salt
- 1/4 Tsp garlic powder

## Directions



1. In the bowl of an electric stand mixer, whisk together warm water, yeast and 1/2 tsp granulated sugar until yeast has dissolved. Allow to rest 10 minutes. Add in remaining 1 Tbsp + 2 1/2 tsp granulated sugar, 1 1/2 cups flour, salt and vegetable oil, then fit mixer with paddle attachment and blend mixture until well combined. Switch mixer to dough hook attachment, add in remaining 1 1/2 cups flour and knead mixture on low speed, adding up to 1/4 cup additional flour as needed, and knead until dough is smooth and elastic (dough should pull away from sides of the bowl but still be slightly sticky). Transfer dough to a large buttered mixing bowl, cover with plastic wrap and allow to rest in a warm place free from draft until double, about 1 1/2 hours.
2. Punch dough down, divide into 12 equal portions (2 ounces each by weight), keep them covered with plastic wrap as you work. Roll each piece into a 9 inch rope on a lightly floured surface, then transfer to two silpat lined or buttered cookie sheets. Cover and let rise 1 hour. Preheat oven to 425 degrees during the last 10 minutes of rising.
3. Bake in preheated oven 11-13 minutes until golden (I actually broiled mine during the last minute for a perfectly golden crust). Meanwhile, in a small bowl whisk together 1/2 tsp salt and garlic powder. Remove breadsticks from oven and run a stick of margarine or butter over the hot breadsticks and immediately sprinkle with salt mixture. Server warm or allow to cool and store in an airtight container 

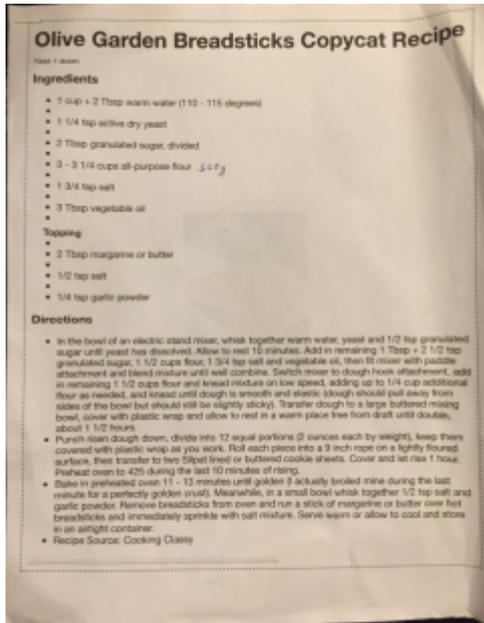
## Dip

- 200gr Mayo
- 240 gr Schmand
- 1 Esslöffel Dill
- 1 CHinesische Zehe Knoblauch <sup>2)</sup>
- 1 Esslöffel Petersilie
- 1/2 Teelöffel Salz

Alles verrühren, bon appetite!

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<sup>1)</sup>



2)

Knobi bei dem der ganze Kopf eine Zehe ist, etwas kleiner als ein Tischtennisball

From:

<https://recipes.beckesch.it/> - **Rezeptesammlung von Helene und Ralf Beckesch**

Permanent link:

[https://recipes.beckesch.it/brot\\_und\\_broetchen?rev=1625816920](https://recipes.beckesch.it/brot_und_broetchen?rev=1625816920)

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