

Olive Garden Breadsticks + Dip

Das ist eine Kopie / Nachahmung der Breadsticks vom Olive Garden in Winnipeg. Wir haben das Rezept selber durch Probieren so hinbekommen, da der Olive Garden seine Rezepte natürlich nicht

rausrückt 😊

Breadsticks

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

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.

From:

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

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Last update: **2021/06/22 19:14**

