

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. Unter dem Link ist zum Teil ausführlicher formuliert. Gefunden haben wir es hier bei CookingClassy:

<https://www.cookingclassy.com/olive-garden-breadsticks-copycat-recipe/>

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 ¹⁾
- 1 Esslöffel Petersilie
- 1/2 Teelöffel Salz

Alles verrühren, bon appetite!

[broetchen](#), [beilage](#), [sosse](#), [vegetarisch](#), [brot](#)

¹⁾

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**

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