



JERNEJ KITCHEN

PIGS IN A BLANKET FROM SCRATCH

Pigs in a blanket from scratch is a simple recipe, made for all hot dog lovers. Serve it to kids and adults at your next picnic, party or for dinner.

MAKES	4	PIGS IN A BLANKET
PREPARATION:	10	MINUTES
PROOFING:	40	MINUTES
BAKE TIME:	25	MINUTES
TOTAL TIME:	75	MINUTES

PIGS IN A BLANKET

- 125 g all-purpose flour (1 cup)
- 160 g whole wheat flour (1 cup)
- 1 tsp instant yeast or 2 tsp fresh yeast
- 1 tsp salt
- 180 ml water (2/3 cup)
- 2 tbsp melted butter
- 4 hot dogs
- 100 g mixture of seeds (1/2 cup) (sesame, poppy seeds, sunflower seeds...)

TOOLS AND EQUIPEMENT

- bowl
- stand mixer (optional)
- rolling pin
- baking sheet
- parchment paper

MAKE THE DOUGH

Preheat the oven to 230°C / 450°F. In a bowl, stir to combine both flours, yeast, salt, and water. Using your hands or a stand mixer, knead the mixture into an elastic dough, for about 3 - 4 minutes, then add the melted (cooled) butter and knead it into the dough. Transfer the dough to a bowl, cover with a kitchen towel and set aside to proof for about 25 - 30 minutes or until doubled in size.

WRAP THE HOT DOGS IN DOUGH

Divide the dough into four equal pieces and roll each piece into a rectangle. Wrap the hot dogs in the dough and pinch the ends together tightly. Add the seeds mixture to a plate and roll each wrapped hot dog in the mixture. Transfer to a baking sheet lined with parchment paper with the pinched ends down. Set aside for 15 minutes to prove a little more.

BAKE AND SERVE

Place in the preheated oven on the middle rack. Bake for 15 minutes at 230°C / 450°F, then lower the heat to 210°C / 410°F and continue to bake for 10 minutes. Remove the baked pigs in a blanket from the oven, set aside to cool, then serve.