



JERNEJ KITCHEN

PIGS IN A BLANKET

The Pigs in a Blanket recipe is simple and delicious for parties, weekends, kids, and adults. The dough is soft and golden brown, so good.

MAKES	12	PIGS IN A BLANKET
PREPARATION:	20	MINUTES
PROOFING:	1	HOUR 15 MINUTES
BAKE:	16	- 18 MINUTES
TOTAL TIME	1	HOUR 55 MINUTES

PIGS IN A BLANKET

- 40 ml (2 tbsp 1 tsp) water
- 80 ml (1/3 cup) water
- 7 g (2 1/4 tsps) instant dry yeast
- 1 tbsp sugar
- 300 g (2 1/2 cups) all-purpose flour
- 2 tsp (5g) salt
- 1 egg
- 25 g (1/8 cup) unsalted butter
- 260 g (9 ounces) or 4 hot dogs
- 2 tbsp sesame seeds

TOOLS AND EQUIPEMENT

- small bowl
- large bowl
- spoon
- electric mixer
- clingfilm or kitchen towel
- rolling pin
- large baking sheet
- parchment paper

Sponsored

MAKE THE YEAST MIXTURE

Combine lukewarm water, lukewarm milk, yeast, and sugar in a small bowl. Stir to combine and set aside for 10 minutes.

TIP

The water and milk temperature should be around 30 - 35°C or 85 - 95°F.

DOUGH AND FIRST PROOFING

Add flour and salt to a large bowl and stir. Make a well in the middle and pour in the yeast mixture. Cover with flour, add an egg, and melted (cooled) butter. Using a handheld electric mixer with dough attachments (or a stand mixer with a dough hook), knead the dough. Knead for 6 - 8 minutes or until the dough is soft and elastic. Cover the bowl with cling film or a kitchen towel and set aside to proof at room temperature for 45 minutes.

HOT DOG

Cut four hot dogs into three parts to get 12 mini hot dogs.

SECOND PROOFING

Roll the dough into a 50 cm x 15 cm (20-inch x 6-inch) rectangle. Using a sharp knife or pizza cutter, cut the dough into 12 equal stripes, each approx. (6-inch x 1.5-inch). Make three small incisions at one edge of the dough (don't cut over the edge). Place a mini hot dog on the other side and wrap it tightly to get a pig in a blanket. Line a large baking sheet with parchment paper. Place the pigs in a blanket with the cut side up. Make sure you leave enough space between them to rise. Cover with cling film or kitchen towel and set aside to proof at

room temperature for 30 - 45 minutes. Place a rack in the middle of the oven and preheat it to 200 °C / 390 °F.

BAKE

Brush the pigs in a blanket with water and sprinkle with sesame seeds. Place them in the preheated oven. Bake for 16 - 18 minutes at 200 °C / 390 °F. When the pigs in a blanket are baked, set them aside for a few minutes, then serve with your favorite sauce.