



Handmade Soft Pretzels

with bacon and Mainland Smoked Cheddar cheese dip

INSIGHT – CHEF DANNY SIMPSON **ANCHOR FOOD PROFESSIONALS**

How to gain maximum value out of the simple dishes? Plating! Spend the time finding props, cool paper, rustic wooden planks and showcase how much faith you have in local produce and your own skill.

Here is the most drop dead gorgeous cheese dip that will be sure to break Instagram. Local breweries beer on tap? Put it in your food and call it out, also let the brewery know and they may want to feature your dish on their website.

Make sure you post and showcase dishes like this, the stretch of the Anchor Food Professionals IQF Mozzarella and the fact you made your own pretzels will prove popular on social media. Tag those local companies also!

Find out more chef tips from the gurus at Fonterra by visiting our website or Facebook page for recipes and much more.



Smoked Cheese & Bacon Dip

INGREDIENTS

500ml Anchor Blue Top Milk	1 tsp your favourite mustard
80g plain flour	1 tsp smoked paprika
80g Mainland Unsalted Butter	150g cooked bacon, diced (leftover bacon is best)
300g Mainland Smoked Cheddar, grated	250ml American IPA or similar, reduced by half
200g Anchor Food Professionals IQF Mozzarella	

METHOD

Heat the milk in a saucepan and bring to a simmer.

In another heavy-based saucepan, melt the butter and add the flour to make a roux, cook out well. Remove the roux and wipe pot clean.

Now cook your bacon in the same pot until crispy. Then add back to the pot your roux and begin slowly pouring in the milk whisking to ensure a smooth finish.

Add all the remaining ingredients and cook out until silky, smooth and free from graininess.

Divide between ramekins or moulds that are oven safe, sprinkle the top with a little more Anchor Food Professionals IQF Mozzarella, wrap and store in the fridge until service.

They will take 8 to 10 minutes from cold at 180°C in the oven.

Soft Pretzel Recipe

INGREDIENTS

Dried active yeast
1 tsp caster sugar
300ml warm water (45°C)
625g plain flour
100g caster sugar
1 1/2 tsp salt
1 tbsp vegetable oil
100g bicarbonate of soda, for dipping solution
1L hot water, for dipping solution
2 tbsp coarse sea salt, for topping

METHOD

In a small bowl, dissolve yeast and 1 teaspoon sugar in 300ml warm water. Let stand until it looks creamy, about 10 minutes.

In a large bowl, mix together flour, 100g caster sugar and 1 1/2 teaspoons salt. Make a well in the centre; add the oil and yeast mixture. Mix and form into a dough. If the mixture is dry, add one or two more tablespoons of water. Knead the dough until smooth, about 7–8 minutes.

Lightly oil a large bowl; place the dough in the bowl and turn to coat with oil. Cover with cling film and let rise in a warm place until doubled in size, about 1 hour.

Preheat oven to 230°C. Grease two baking trays.

In a large bowl, dissolve bicarbonate of soda in 1 litre of hot water; set aside. When risen, turn dough out onto a lightly floured surface and divide into 12 equal pieces. Roll each piece into a rope and twist into a pretzel shape.

Once all of the dough is shaped, dip each pretzel into the bicarbonate of soda-hot water solution and place pretzels on baking trays. Sprinkle with coarse salt.

Bake in preheated oven until browned, about 8 minutes.

Malt Pickled Onions

INGREDIENTS

1kg pickling white onions, peeled	500ml water
500ml malt vinegar	2 tbsp salt
200ml white vinegar	2 tbsp caster sugar
	1 tbsp black peppercorns

METHOD

Bring all liquid up to the boil with everything in the pot.

Once it has reached the boil, remove and allow to cool down to room temperature. Enjoy!

Tip

Making your own pickles? Jar them and sell them in the bar. Start the next must have. Experiment with seasonal produce and save it for when it is out of season to be enjoyed in an entirely new way!