



Sausage & Cheddar Kolaches

with Pickled Jalapeños



3,5h



2 Servings

One of the biggest, tastiest secrets hiding in the great state of Texas? Sausage kolaches, a Czech pastry brought to the lone star state by immigrants. We use a technique called tangzhong, or water roux, to make a flour paste that produces softer breads that stay fresh longer. It takes a few hours to proof and bake, so if you want to prep them ahead, check out the cooking tip! (2-p plan makes 8 kolaches; 4-p plan makes 16)

What we send

- 10 oz all-purpose flour ¹
- 4 oz Greek yogurt ⁷
- 2 oz dark brown sugar
- ¼ oz instant yeast
- 12 oz pkg bratwurst
- 2 (¾ oz) pieces cheddar ⁷
- 2 oz pickled jalapeños ¹⁷
- ¼ oz poppy seeds

What you need

- 2 large eggs ³
- 5 Tbsp butter, melted ⁷
- kosher salt
- all-purpose flour to dusting ¹

Tools

- microwave
- stand mixer with dough hook & paddle attachment
- parchment paper
- rimmed baking sheet

Cooking tip

Want to prep ahead of time? After rolling the kolaches and letting them rise in step 5, cover with plastic wrap and refrigerate between 10-48 hours. Bake directly from fridge.

Allergens

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 400kcal, Fat 23g, Carbs 35g, Protein 13g



1. Make flour paste

In a small microwave-safe bowl, whisk together **3 tablespoons flour**, **2 tablespoons yogurt**, and **⅓ cup water** until no lumps remain. Microwave, whisking every 20 seconds, until mixture thickens to stiff, smooth, pudding-like consistency that forms a mound when dropped from end of whisk into bowl, 40-80 seconds.



4. Shape dough

Meanwhile, cut **sausages** in half crosswise. Cut each **piece of cheese** into 4 rectangular pieces (8 total).

Transfer **dough** to a **lightly floured** work surface. Press gently but firmly to expel all air. Pat and stretch dough to form an 8-inch square. Cut in half, then cut each half crosswise into 4 strips (8 strips total).



2. Mix dough

In bowl of a stand mixer, whisk together **flour paste** and **remaining yogurt** until smooth. Add **1 large egg** and **5 tablespoons melted butter**; whisk until incorporated. Add **remaining flour**, **⅓ cup packed brown sugar**, **1¼ teaspoons yeast**, and **1 teaspoon salt**. Mix on low speed with paddle attachment until flour is moistened, 1-2 minutes.



5. Roll kolaches

Gently stretch each **dough strip** to form an 8x2-inch strip. Place **1 piece of sausage**, **cheese**, and **jalapeño** at one end of the strip. Roll dough around filling.

Place seam-side down on a parchment-lined baking sheet, spaced 1½-inches apart. Cover and let rise until doubled, 45-60 minutes (see cooking tip for prep ahead instructions).



3. Proof dough

Switch to dough hook and mix on medium-low speed until **dough** is smooth and elastic, 15-20 minutes. Dough is ready when it clears the sides of the bowl and you can stretch a small piece into a thin, transparent sheet without tearing; if not, continue mixing, 5 minutes more.

Transfer to a large greased bowl and cover. Let rise at room temperature until doubled in size, 1-1½ hours.



6. Bake & serve

Preheat oven to 375°F with a rack in the center. Brush **kolaches** with **1 large beaten egg**; top with **1 jalapeño** and sprinkle with **poppy seeds**. Bake until puffed and deep golden brown, 25-30 minutes. Cool for 10 minutes.

Serve **kolaches** warm or at room temperature. Enjoy!