



Sausage & Cheddar Kolaches from Scratch!

with Pickled Jalapeños



3,5h



2 Servings

One of the tastiest secrets hiding in 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 a soft bread that stays fresh longer. It takes a few hours to proof and bake, so if you want to prep ahead, check out the cooking tip! (2p-plan makes 8 kolaches; 4p-plan makes 16 –nutrition reflects 1 kolach)

What we send

- 2 (5 oz) all-purpose flour ³
- 4 oz Greek yogurt ²
- 2 oz dark brown sugar
- ¼ oz instant yeast
- 12 oz pkg bratwurst
- 2 (¾ oz) pieces cheddar ²
- 2 oz pickled jalapeños
- ¼ oz poppy seeds

What you need

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

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

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 410kcal, 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!