

Vegan Lemon Poppy Seed Bretzel



Prep Time

30 mins

Cook Time

25 mins

Total Time

50 mins



Portions:

1 large or 2
smaller bretzels



Method

1. Melt the butter and let it cool slightly.
2. Put the flour into a large bowl and make a well in the middle. Pour in the lukewarm plant milk and dissolve the dried yeast and sugar. Start kneading the dough and add the melted butter and salt after a few minutes. Ideally knead the dough for about 10 minutes until it is smooth and does not stick to the bowl anymore. Let rise for 60 minutes.
3. For the lemon curd, put the plant milk, sugar, turmeric and lemon zest into a small pot. Stir the cornstarch lump free into the cold lemon juice and add into the pot to the other ingredients. Heat on medium heat while stirring and bring to a boil. Remove from the heat and stir in the cold butter. Let cool.
4. For the filling combine 50 g of the lemon curd with the poppy seed mixture.
5. Preheat the oven to 180°C.
6. Roll out the dough to a rectangle of ca. 60x30 cm (3-5 mm thickness) on a floured working

Ingredients

Dough:

500 g	flour
275 ml	plant milk e.g. oat milk
7 g	dried yeast
30 g	sugar
75 g	vegan butter
1 pinch	salt

Lemon curd:

125 ml	plant milk
60 ml	lemon juice
15 g	corn starch
1	lemon (zest)
80 g	sugar
15 g	vegan butter
1 pinch	ground turmeric

surface. Cut the rectangle into 4 strips and evenly spread the filling onto 2 of the dough strips. Top each of them with a strip without filling and twist it. Then twist each into a beautiful pretzel.

7. Put on a baking tray lined with baking paper and bake for 25 minutes.
8. As soon as the pretzels are baked, brush with 2 tbsp of lightly heated lemon curd. Let cool.
9. For the icing, mix the lemon juice with the icing sugar and drizzle over the pretzels. Sprinkle with some poppy seeds and lemon zest.

Enjoy!

Filling:

125 g	ground poppy seeds
250 g	lemon curd

Icing:

10-15 ml	lemon juice
60 g	icing sugar
2 tbsp	lemon curd
1	lemon (zest)
1 tbsp	poppy seeds