

Spooky Bread-Snakes with Chunky Marinara Sauce



Preparation time: 0 min

Difficulty: Easy

Ingredients

- 1/2 Small onion, chopped: about 1/2 cup
- Active Dry Yeast: 1 tsp
- All purpose flour: 2 1/4 cups
- Beaten egg, for brushing: 1
- Black peppercorns or sesame seeds: None
- Butter, unsalted: 4 tbsp
- Fresh Basil leaves: 8-10
- Grated parmesan cheese: 2 tbsp
- Kosher salt: 1 tsp
- Kosher salt: 2 1/2 tsp
- Medium garlic clove, grated: 1
- Medium garlic cloves, smashed: 3
- Olive Oil: 1 tbsp
- Olive oil: 2 tbsp
- Pinch of Sugar: None
- Pomì Chopped Tomatoes: One 14oz can
- Pomì Double concentrated tomato paste: 1 tsp
- Red pepper flakes: 1/4 tsp
- Salt: 1/4 tsp
- Salt and pepper: to taste
- Warm water: 1/2 cup + 1/3 cup)

For this recipe we used:

Chopped Tomatoes 14oz Can



Preparation

Instructions:

Breadsticks:

In the bowl of a stand mixer fitted with the dough hook attachment, combine warm water, pinch of sugar, and active dry yeast. Stir gently and let rest until foamy, about 5 minutes.

When the yeast has proofed, add the olive oil, followed by the flour. Mix on low speed for 2-3 minutes, until all of the flour has mixed in and a sticky dough is beginning to form. Cover the bowl and let rest for 15-20 minutes at room temperature.

After the dough has rested, turn the mixer on low and gradually add the salt. Increase mixer speed to medium-high and knead for 3-5 minutes, until the dough begins to pull away from the sides of the bowl and an elastic dough begins to form.

Turn the dough onto a well-floured work surface, dust the top with a little more flour and use your hands to gently shape the dough into a ball. Place the dough ball into a well-oiled bowl, cover with plastic wrap, and let proof at room temperature for 1 1/2-2 hours, until swollen and puffy, almost doubled in size.

Once the dough has completed its rise, turn it back out onto your floured work surface. Gently pat the dough into a rectangle and divide it into 18 equal pieces, each weighing roughly 25 grams. Roll each piece into a ball, cover loosely with plastic wrap, and let rest for 15 minutes.

While the dough is resting, line two sheet trays with parchment paper and grease 18 wooden skewers.

After 15 minutes, roll the dough into ropes about 6" in length. Gently twist the ropes around the greased skewers and place on the prepared baking sheets. Loosely cover the sheets and let rest for a final 15 minutes while you preheat the oven.

Preheat the oven to 400° F. Lightly beat one egg to use as an egg wash. Brush each bread-snake with the beaten egg, sprinkle with parmesan cheese, and place two peppercorns for eyes.

Bake for 20-25 minutes, until snakes are golden brown. While the snakes are baking, combine melted butter, grated garlic clove and salt in a small bowl. Remove breadsticks from oven and immediately brush with garlic butter. Serve warm with marinara sauce.

Marinara:

Set a saucepan over medium heat. Add olive oil and onion to the saucepan and cook for 2-3 minutes, until onions begin to soften. Add red pepper flakes and tomato paste and cook for 1 minute, until tomato paste is a deep red in color. Add garlic cloves, tomatoes, salt, and basil leaves. Stir to combine.

When the tomatoes begin to bubble, reduce heat and simmer gently for 20-30 minutes, until sauce has thickened slightly and flavors have melded. Taste and add salt and pepper if needed. Use an immersion blender (or transfer to a high-speed blender) and blend until smooth.