



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Occasion Bread, Pretzel, World Bakery

GERMAN PRETZEL

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Butter	0.450	4.50
Fermidor® Smoked	0.400	4.00
Lecitem® 1000	0.200	2.00
Salt	0.200	2.00
Yeast	0.180	1.80
Water	5.500	55.00
Total Weight: 16.930		

Yield: 241 pretzels

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 4-5 minutes on slow speed and 5-6 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Bulk for 10-20 minutes at a controlled temperature of 25-28°C, covered with plastic.
5. Scale at 70g and mould into long shape (50cm), then form into a pretzel.
6. Prove for 10-20 minutes at a controlled temperature of 25-28°C, covered with plastic.
7. Place into the fridge for at least 30 minutes.
8. Dip in sodium hydroxide solution (4.9%) and add some salt or sesame seeds.

9. Bake at 220°C, falling to 210°C for 12-15 minutes.
10. Pull out damper after 10 minutes.