



## PRETZEL MIX 10

*Concentrate for preparing traditional German pretzels.*



## PRETZEL MIX 10

**Pretzel Mix 10** is a special concentrate formulated for preparing authentic traditional German pretzels which are chewy and have a dense flavor. This concentrate imparts the pretzels with a unique brown crust, soft center and delicious taste.



- ✓ *Soft and chewy crumb.*
- ✓ *Signature crispy brown crust.*
- ✓ *Delicious natural flavouring .*

### BAKER RECIPE

Wheat Flour	900 gm
PRETZEL MIX 10	100 gm
Shortening / Oil	30 gm
Water (30°C)	500 gm
Fresh / Dry Yeast	30 gm / 12 gm

### INGREDIENTS

Wheat Flour, Dehydrated Wheat Sour Dough, Malted Wheat Flour, Malted Barley Flour, Salt, Emulsifier (E481) Palm, Vitamin C, Vegetable Sourced Blend of Functional Enzymes.

### BAKING METHOD

Place all ingredients in a mixing bowl, mix on slow speed for 4 minutes and on high speed for 5 minutes approximate. Your dough temperature should not exceed 24°C. No bulk fermentation or bench time is required. Directly scale the dough of 80 gm or 120 gm as per required size of Pretzels. Shape the dough to form pretzel knot. Put it into proofing chamber for 30 minutes at 32°C - 34°C under 75% humidity. After proofing keep at room temperature for about 10 minutes and put it for freezing for 40 minutes at a temperature of -18°C. Take out the frozen pretzels and immediately dip in lye solution with temperature 35°C. Put the lye dipped pretzel on a baking sheet with rock salt at bottom and top decorated with sesame seeds. Bake at 200°C - 210°C for 15 minutes without any steam.

