



SWISSBAKE®
INNOVATIVE BAKING SOLUTIONS

PRETZEL MIX 10

Authentic traditional German pretzels which are chewy & have a brittle crust.

- 1. 100g/3.5oz
- 2. 100g/3.5oz
- 3. 100g/3.5oz
- 4. 100g/3.5oz
- 5. 100g/3.5oz

BAKING METHOD
Place 18g pretzels in a mixing bowl, mix on the lowest setting and set speed to 5. Mix for 30 seconds. Your dough temperature should be around 25°C, for 18g. Increase or decrease the speed to achieve the dough at 25°C. For 10g you need to mix for 15 seconds. Check the dough to have a good consistency (not too dry or too wet). The dough should be a little sticky. The dough should be ready to roll out in a 10g or 18g shape. After rolling keep it moist (important for about 10 minutes) and put it for baking for 40 minutes at a temperature of 250°C. Turn off the oven, preheat and remove the dough from the oven with tongs. Cool down at 200°C-210°C for 10 minutes without any delay.

INGREDIENTS
Whole Grain Enriched Wheat Flour Dough, Higher Wheat Flour, Higher Quality Flour, Salt, Enriched Eggs, Yeast, Water, C. Vegetable Glycerol, Natural Emulsifier, Natural Preservatives.

www.swissbake.ch
Product #312540



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Concentrate for preparing traditional German pretzels.