

Creative snack ideas

Make the most of your
pretzel braids



These new presentation ideas are perfectly simple and can be used for any of our pretzel braids. Whether in dough or ready-baked form.



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Serving suggestion

Four presentation ideas for pretzel braids



With our new presentation ideas, you can whip up delicious pretzel braid variants in just a few easy steps.

Four steps to snack perfection

Four recipe variants

1.



1. Cut open pretzel braid. Apply spread evenly over surfaces.

2.



2. Fill pretzel braid as per recipe (see right).

3.



3. Sprinkle herbs on pretzel braid as per recipe (see right).

4.



4. Place other half back on top.

Avocado and tomato (vegan)

1. Cut open pretzel braid and coat both halves with lentil curry spread.
2. Cover lower half with alternate slices of avocado and tomato.
3. Sprinkle cress on top.
4. Place other half back on top.



Camembert (vegetarian)

1. Cut open pretzel braid and coat both halves with mustard-honey cream cheese (or alternatively with cranberries).
2. Cover lower half with alternate slices of camembert and figs (fresh or dried).
3. Sprinkle cress on top.
4. Place other half back on top.



Pulled pork

1. Cut open pretzel braid and coat both halves with mustard sauce.
2. Cover lower half with alternate lettuce leaves and pulled pork and decorate with tomato slices.
3. Sprinkle parsley on top.
4. Place other half back on top.



Chicken breast

1. Cut open pretzel braid and coat both halves with herb cream cheese.
2. Cover lower half with alternate lettuce leaves and slices of chicken breast and tomato and cheese strips.
3. Sprinkle chive on top.
4. Place other half back on top.

