

Make the most of your pretzels



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*THESE NEW PRESENTATION
IDEAS ARE PERFECTLY SIMPLE*

Four presentation ideas for pretzels

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

FOUR STEPS TO SNACK PERFECTION FOUR RECIPE VARIANTS

1.



1. Allow the pretzel to defrost for about 15 minutes.

Herbal cream cheese and ham

Steps 1 and 2 (see left)

3. Sprinkle the diced ham on top of the grated cheese and coat it with herbal cream cheese.
4. Sprinkle sesame on the crust of the pretzel.



2.



2. Cover the base of the three holes with grated cheese.

Peppers and sauce hollandaise

Steps 1 and 2 (see left)

3. Spread a handful of frozen pepper cubes on top of the grated cheese.
4. Drizzle the pretzel with sauce hollandaise and sprinkle grated cheese on top.



3.



3. Fill the pretzels as per the recipe (see right).

Herbal cream cheese with tomato

Steps 1 and 2 (see left)

3. Use an icing bag to fill the three holes with herbal cream cheese and place sliced tomato in each of the three openings.
4. Sprinkle sesame on the crust of the pretzel.



4.



4. Add the topping to the pretzels as per the recipe (see right) and bake them for around 15–18 min. at 170 °C.

Onion

Steps 1 and 2 (see left)

3. Spread a good handful of frozen onions (julienne or cubes) on top of the grated cheese.
4. Sprinkle a little grated cheese on the onions and the pretzel crust.

