

Make the most of your pretzel sticks

THESE NEW PRESENTATION
IDEAS ARE PERFECTLY SIMPLE



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Four presentation ideas for pretzel sticks

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

FOUR STEPS TO SNACK PERFECTION

FOUR RECIPE VARIANTS

1.



1. Allow the pretzel sticks to defrost for about 30 min., cut into it length ways through the middle (almost down to the base) and press the dough.

Veal sausage and sweet mustard

Step 1 (see left)

2. Spread 1.5 to 2 soup spoons of sweet mustard.
3. Place 7-8 slices of veal sausage overlapping in the cut area.
4. Sprinkle a little sesame/grated cheese on the top of the pretzel stick.



2.



2. Apply the spread evenly over the surface.

Chicken/turkey strips and sweet and spicy sauce

Step 1 (see left)

2. Spread 1.5 to 2 soup spoons of sweet and spicy sauce on the cut surface.
3. Spread a handful of chicken/turkey strips* on top of the sauce.
4. Sprinkle a little grated cheese on the top of the pretzel stick.



(*) Alternatively, you can use doner kebab meat or pulled pork/chicken here

3.



3. Fill the pretzel sticks as per the recipe (see right).

Tomato-Mozzarella-Pesto

Step 1 (see left)

2. Coat the pretzel stick with pesto.
3. Then fill it with tomato and mozzarella.
4. Finally, sprinkle some grated cheese over it.



4.



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

Peppers and feta

Step 1 (see left)

2. Coat the pretzel stick with red pesto.
3. Then cover it with pepper pieces and feta cubes.

