

Ditsch

Pretzel Bites

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Pretzel Bites – Currywurst Style



Serving suggestion

Ingredients:

Pretzel Bites, pepper paste, beef sausage, curry sauce, curry powder

Preparation:

1. Place the frozen Pretzel Bites in a bowl. Add the pepper paste and toss until the Pretzel Bites are evenly coated.
2. Spread the marinated Pretzel Bites on a baking sheet and bake in the preheated oven until golden brown and crispy.
3. Transfer the finished Pretzel Bites to a serving bowl.
4. Slice the beef sausage into thin pieces and place them on top of the Pretzel Bites. Then, evenly drizzle the curry sauce over the Pretzel Bites. Finally, sprinkle everything with curry powder.



Oven: 374–392 °F (190–200 °C) for about 4–5 minutes.



Air fryer: 392 °F (200 °C) for about 4–5 minutes.

Pretzel Bites – Indian Style



Serving suggestion

Ingredients:

Pretzel Bites, pepper paste, Indian curry sauce, chili flakes, coconut flakes, coriander

Preparation:

1. Place the frozen Pretzel Bites in a bowl. Add the pepper paste and toss until the Pretzel Bites are evenly coated.
2. Spread the marinated Pretzel Bites on a baking sheet and bake in the preheated oven until golden brown and crispy.
3. Transfer the finished Pretzel Bites to a serving bowl.
4. Evenly drizzle the Indian curry sauce over the Pretzel Bites, then garnish with chili flakes, coconut flakes, and coriander.



Oven: 374–392 °F (190–200 °C) for about 4–5 minutes.



Air fryer: 392 °F (200 °C) for about 4–5 minutes.

Pretzel Bites – Herbes de Provence



Serving suggestion

Ingredients:

Pretzel Bites, Herbes de Provence paste

Preparation:

1. Place the frozen Pretzel Bites in a bowl. Add the Herbes de Provence paste and toss until the Pretzel Bites are evenly coated.
2. Spread the marinated Pretzel Bites on a baking sheet and bake in the preheated oven until golden brown and crispy.
3. Transfer the finished Pretzel Bites to a serving bowl.



Oven: 374–392 °F (190–200 °C) for about 4–5 minutes.



Air fryer: 392 °F (200 °C) for about 4–5 minutes.

Orders and further information on:

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Pretzel Bites – Raspberry Cheesecake Style



Serving suggestion

Ingredients:

Pretzel Bites, fine sugar, glaze spray, raspberries, blueberries, cheesecake cream, raspberry sauce, mint

Preparation:

1. Place the frozen Pretzel Bites on a baking sheet and bake in the preheated oven until golden brown and crispy.
2. Transfer the Pretzel Bites to a bowl, spray them with glaze spray, then immediately toss them in fine sugar until evenly coated on all sides.
3. Place the finished Pretzel Bites in a serving bowl.
4. Evenly drizzle the cheesecake cream and raspberry sauce over the Pretzel Bites, then garnish with raspberries and mint. Optionally, add blueberries as well.



Oven: 374–392 °F (190–200 °C) for about 4–5 minutes.



Air fryer: 392 °F (200 °C) for about 4–5 minutes.

Pretzel Bites – with Cherries and Vanilla Sauce



Serving suggestion

Ingredients:

Pretzel Bites, cinnamon, sugar, vanilla sauce, thickened cherries, glaze spray

Preparation:

1. Bake the frozen Pretzel Bites according to the baking instructions.
2. Mix cinnamon and sugar in a ratio of 1 part cinnamon to 4 parts sugar.
3. While the Pretzel Bites are still warm, spray them with glaze spray and toss them in the cinnamon-sugar mixture until evenly coated on all sides.
4. Place the finished Pretzel Bites in a serving bowl and garnish with cherries and vanilla sauce.



Oven: 374–392 °F (190–200 °C) for about 4–5 minutes.



Air fryer: 392 °F (200 °C) for about 4–5 minutes.

Pretzel Bites – Cinnamon Sugar



Serving suggestion

Ingredients:

Pretzel Bites, cinnamon, glaze spray, sugar, raspberries, mint

Preparation:

1. Bake the frozen Pretzel Bites according to the baking instructions.
2. Mix cinnamon and sugar in a ratio of 1 part cinnamon to 4 parts sugar.
3. While the Pretzel Bites are still warm, spray them with glaze spray and toss them in the cinnamon-sugar mixture until evenly coated on all sides.
4. Place the finished Pretzel Bites in a serving bowl and garnish with raspberries and mint, if desired.



Oven: 374–392 °F (190–200 °C) for about 4–5 minutes.



Air fryer: 392 °F (200 °C) for about 4–5 minutes.

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