

**Our Sweet Pretzels will steal your heart away!**



Serving suggestion

**NEW PRESENTATION IDEAS ON THE BACK**

## Pre-proved dough with various refining options

- ✓ A new take on the attractive pretzel form
- ✓ Pretzels made of sweet yeast dough
- ✓ Soft dough that stays fresh for a long time
- ✓ Appetising glazed appearance
- ✓ Ideal for refining before and after baking (for example topped with sugar pearls or filled with sweet vanilla cream)



**UNREFINED DOUGH FROM SWEET YEAST DOUGH**

Product no.	Product description	Barcode	Weight per piece	Weight per case	Pieces per case	Cases per pallet (total pieces)
5717	Sweet pretzel, pre-proved dough	4005975057178	135 g	8,618 g	60 pieces (4 × 15 pieces)	40 cases (2,400 pieces)

**Easy to prepare:** Allow to defrost for 10 min. and bake for 12–13 min. at 170 °C. The pretzels are particularly delicious when baked with steam.

**For ordering and requesting further information:**

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# New presentation ideas for the Sweet Pretzel

With our new presentation ideas, you can whip up delicious Sweet pretzel variants that will stand out in your display. All baking ingredients can be bought at your specialist bakery wholesaler.



## REFINING PRETZELS BEFORE BAKING

### With nib sugar

1. Place the pretzels on baking paper and let them thaw for 30–40 min.
2. Sprinkle them with approx. 15 g of nib sugar and bake them in a preheated circulating air oven at 170 °C for 9–10 min. with a little steam/vapour.



### With 'bee sting cake' mix and crumbled brittle

1. Place the pretzels on baking paper and let them thaw for 30–40 min.
2. Mix 300 g of 'Bienenstich-Mix' (ready-made mix for 'bee sting cake') with approx. 100 g of crumbled brittle.
3. Next, place each side of the pretzel into the mixture.
4. Bake them in a preheated circulating air oven at 170 °C for 9–10 min. with a little steam/vapour.



## REFINING PRETZELS AFTER BAKING

### With chocolate and topping

1. Place the pretzels on a baking tray covered with baking paper and let them thaw for 30–40 min. Bake them in a preheated circulating air oven at 170 °C for 9–10 min. with a little steam/vapour.
2. Let the pretzels cool and use a baking paintbrush to apply approx. 20 g of chocolate icing – or dip the top of the pretzels in the icing.
3. Immediately after this, sprinkle the pretzels with:  
approx. 10 g of coconut flakes or  
approx. 10 g of crumbled brittle or  
approx. 10 g of coloured sugar sprinkles



ALTERNATIVELY WITH

### With cinnamon-sugar mix and vanilla cream filling

1. Place the pretzels on a baking tray covered with baking paper and let them thaw for 30–40 min. Bake them in a preheated circulating air oven at 170 °C for 9–10 min. with a little steam/vapour.
2. Let the pretzels cool and dip them in melted butterfat. Next, place all sides of the pretzel in a cinnamon-sugar mixture (approx. 25 g).
3. Cut open the pretzel and apply the vanilla cream (approx. 40 g) to the bottom half evenly using an icing bag with a star nozzle.
4. Replace the top half of the pretzel and your new presentation idea is ready to serve!



#### How to make vanilla cream:

1. Mix together 400 g of vanilla cream powder and a litre of milk firmly (without applying heat).
2. Whip 400 ml of cream and stir it into the above mixture.