

# Gluten-free Soft Pretzel Rolls

using SINGLUPLUS ROLL

SINGLUPLUS ROLL	10.000 kg
Vegetable oil	0.400 kg
Salt	0.180 kg
Yeast	0.300 kg
<u>Water, approx.</u>	<u>6.500 kg</u>
Total weight	17.380 kg

Mixing time:	approx. 2 + 6 minutes
Dough temperature:	26° C
Bulk fermentation time:	none
Scaling weight:	0.070 kg
Intermediate proof:	none
Processing:	soft pretzel rolls
Final proof:	45 – 50 minutes
Baking temperature:	230° C, dropping to 200° C
Baking time:	approx. 18 minutes
Instructions for use:	Roll out the dough on the dough sheeter as desired, cut out using a biscuit cutter and allow to prove. After the final proof, dip the dough pieces into lye, cut crosswise, sprinkle with pretzel salt and bake immediately.



RECIPE SERVICE



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