

Gluten-free Soft Pretzel Sticks

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 sticks
Final proof:	45 – 50 minutes
Baking temperature:	230° C, dropping to 200° C
Baking time:	approx. 18 minutes
Instructions for use:	Scale the dough, process as soft pretzel sticks and allow to prove. After the final proof, dip the dough pieces into lye, cut long, sprinkle with pretzel salt and bake immediately.



RECIPE SERVICE



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