

Lye Pretzels

using VOLTEX and IREKS DRIED WHEAT SOUR

RECIPE SERVICE

Wheat flour	10.000 kg
VOLTEX	0.200 kg
IREKS DRIED WHEAT SOUR	0.200 kg
Butter/pastry margarine	0.600 kg
Salt	0.200 kg
Yeast	0.400 kg
<u>Water, approx.</u>	<u>5.100 kg</u>
Total weight	16.700 kg

Mixing time:	5 + 4 minutes
Dough temperature:	22° C – 24° C
Bulk fermentation time:	none
Scaling weight:	2.100 kg – 2.400 kg for 30 pieces
Intermediate proof:	10 minutes
Processing:	pretzels
Final proof:	approx. 50 minutes
Baking temperature:	approx. 240° C, with opened damper
Baking time:	16 – 20 minutes
Instructions for use:	After the intermediate proof, divide the dough pieces and mould long into sticks. Process the sticks into pretzels and allow final proof. After the subsequent stiffening time, dip the dough pieces briefly into pretzel lye, place on trays with paper, sprinkle with salt, cut and bake immediately without steam with open damper.



IREKS U.K. Ltd.
Herons Way
Chester Business Park
CHESTER CH4 9QR
UNITED KINGDOM
Tel.: +44 1244 893713
info@ireks.co.uk
www.ireks.co.uk
www.ireks.ie


IREKS