



RECIPE SERVICE



Laugenbrezeln using İREKS RUSTICO

Wheat flour	10.000 kg
İREKS RUSTICO	0.300 kg
Butter/Margarine	0.400 kg
Salt	0.200 kg
Yeast	0.300 kg
Ice	0.800 kg
Water (approx. 6° C), approx.	4.000 l
Total weight	16.000 kg

Mixing time:	6 + 5 minutes
Dough temperature:	22° C – 24° C
Bulk fermentation time:	none
Scaling weight:	2.100 kg/30 pieces
Intermediate proof:	approx. 30 minutes
Processing:	strands
Final proof:	approx. 10 minutes
Baking temperature:	230° C, dropping, without steam
Baking time:	16 – 18 minutes

Instructions for use:

After the intermediate proof, divide the balls and allow the dough pieces to relax for approx. 10 minutes. Subsequently, shape these into strands using the horn winding machine, stretch the strands out further lengthwise, loop into pretzels and allow to prove. After the final proof, allow the dough pieces to stiffen at approx. -5° C. Immediately before baking, dip the pretzels briefly into pretzel lye, cut, sprinkle with pretzel salt and bake immediately, without steam with opened damper.

General remark:

When working with pretzel lye, wear gloves and safety glasses!

