

Bavarian pretzel

DOUGH:

Final Weight
2876g 6# 5.4 oz

Ingredients	Metric	Pounds	Home	Final %
Bread flour	1770g	3# 14.4oz	700g	100
Water, around 60° F	945g	2# 1.32oz	380g	53.3
Unsalted butter	70g	2.4 oz	28g	3.9
Malt	32g	1.1 oz	13g	1.8
Yeast, instant	28g	1 oz	11g	1.5
Salt	32g	1.1 oz	13g	1.8



1. Place all of the ingredients in a stand mixer.
2. Mix on 1st speed for 4 minutes.
3. Mix on 2nd speed for 2-4 minutes until a full gluten development has been achieved.
4. Ideal dough temperature is 75-78°F.
5. Allow the dough to bulk ferment for 15 minutes.
6. Divide each section into a 36 press or 80g each.
7. Pre-shape and then shape into pretzels or rolls.
8. Place them on sprayed parchment-lined sheet pans and cover with a plastic bag.
9. Place in fridge for overnight fermentation.
10. Dip in lye solution, making sure to protect the work surface and hands.
11. Place on silpats or use a heavily sprayed parchment paper.
12. Sprinkle with coarse sea salt or pretzel salt.
13. Bake in a convection oven at 350°F or a deck oven at 390°F for @ 15 minutes or until the desired color is achieved.
14. If on parchment paper, make sure to remove them from the paper immediately after baking or it will stick to the paper.

Multi Grain Pretzel “Pizza”

DOUGH:

Final Weight
3600g 7# 14.9 oz

Ingredients	Metric	Pounds	Home	Final %
Bread flour	1500g	3# 4.8oz	750g	84.2
Whole wheat flour	280g	9.8 oz	140g	15.7
Water, around 60° F	945g	2# 1.32oz	472g	53
Unsalted butter	70g	2.4 oz	35g	3.9
Malt	32g	1.1 oz	16g	1.8
Yeast, instant	28g	1 oz	14g	1.5
Salt	32g	1.1 oz	16g	1.8
<i>Seven Grain</i>	<i>400g</i>	<i>14.1 oz</i>	<i>200g</i>	<i>22.4</i>
<i>Water</i>	<i>400g</i>	<i>14.1 oz</i>	<i>200g</i>	<i>22.4</i>



- *The night before production take the water and the seven grain mixture and soak them in a covered container*
1. Place all of the ingredients in a stand mixer.
 2. Mix on 1st speed for 4 minutes.
 3. Mix on 2nd speed for 2-4 minutes until a full gluten development has been achieved.
 4. Add the seven-grain mixture from the previous night's soaking and add them on first speed until properly incorporated.
 5. Ideal dough temperature is 75-78°F.
 6. Allow the dough to bulk ferment for 15 minutes.
 7. Divide the dough into 36 units (100 grams each).
 8. Pre-shape and then shape into rolls “battards”.
 9. Place them on sprayed parchment-lined sheet pans and cover with a plastic bag.
 10. Place in fridge for overnight fermentation.
 11. Dip in lye solution, making sure to protect the work surface and hands.
 12. Place on silpats or use a heavily sprayed parchment paper.
 13. Make an incision along the length of the roll.
 14. Fill the incision with pesto and cheese and decorate with a cherry tomato.
 15. Bake in a convection oven at 350°F or in a deck oven at 390° F for @ 15 minutes or until the desired color is achieved.
 16. Garnish with a fresh basil leaf.
 17. If on parchment paper, make sure to remove them from the paper immediately after baking or it will stick to the paper.