

PRETZEL SANDWICH WITH PROVOLA AND BACON

Intermediate level



RECIPE CREATED BY:

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BICARBONATE SOLUTION

water	2000g	-Mix everything and bring to 80°C.
bicarbonate	200g	
salt	50g	

SANDWICH

SOFT BREAD 50%	1000g	-Knead all the ingredients with half the water. -Incorporate the remaining water in several batches. -Let it rise for 10 minutes and break the dough into 20 gr. -Form some loaves and let them rise at 28°C for 40 minutes. -Once the leavening is finished, immerse the loaves in the bicarbonate solution at 80°C for about a minute. -Place the loaves back on a baking tray and bake at 220°C for about 10 minutes.
flour	1000g	
water	950g	
seed oil	80g	
caster sugar	80g	
fresh yeast	60g	
salt	8g	

PROVOLA CREAM

CREMA SNACK	100g	-Heat the milk, add the provola cut into pieces and mix. -In a planetary mixer, mix all the ingredients with the leaf.
milk 3.5% fat	250g	
liquid cream 35% fat	250g	
Provola cheese	200g	
salt	qb	
	qb	

BACON

-Cook the bacon in a pan and let it cool.

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Extraordinary made simple.

FINAL COMPOSITION

-Cut the bun and fill it with the provola cream.
-Insert the bacon into the stuffed bun and close.