



PRETZEL SANDWICH WITH PROVOLA AND BACON

👤 Intermediate level



RECIPE CREATED BY:

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BICARBONATE SOLUTION

water	2000g
bicarbonate	200g
salt	50g

-Mix everything and bring to 80°C.

SANDWICH

SOFT BREAD 50%

flour	1000g
water	1000g
seed oil	950g
caster sugar	80g
fresh yeast	80g
salt	60g
	8g

-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.

PROVOLA CREAM

CREMA SNACK

milk 3.5% fat

liquid cream 35% fat

Provola cheese

salt

100g

250g

250g

200g

qb

qb

-Heat the milk, add the provola cut into pieces and mix.

-In a planetary mixer, mix all the ingredients with the leaf.

BACON

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

FINAL COMPOSITION

-Cut the bun and fill it with the provola cream.

-Insert the bacon into the stuffed bun and close.



Extraordinary
made simple.