

PRETZEL SANDWICH WITH PROVOLA AND BACON

bicarbonate solution

INGREDIENTS PREPARATION

2000g -Mix everything and bring to 80°C. water

bicarbonate 200g salt 50g

sandwich

INGREDIENTS PREPARATION

SOFT BREAD 50% 1000g -Knead all the ingredients with half the water.

flour 1000g -Incorporate the remaining water in several batches. 950g -Let it rise for 10 minutes and break the dough into 20 gr. water 80g -Form some loaves and let them rise at 28°C for 40 minutes.

seed oil 80a -Once the leavening is finished, immerse the loaves in the bicarbonate

caster sugar

solution at 80°C for about a minute. 60a

-Place the loaves back on a baking tray and bake at 220°C for about 10 salt minutes.

PROVOLA CREAM

INGREDIENTS

fresh yeast

CREMA SNACK 100g milk 3.5% fat 250g liquid cream 35% fat 250g Provola cheese 200g salt

PREPARATION

- -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.