

Malty Soft Pretzel

Pure malt extracts develop appealing color and flavor

Ingredients	Volume	Gram	Percent	Bakers Percent
BriesSpecialty™ Malted Wheat Flour L030	1 tbsp	8	1.2	2.1
All Purpose Flour	3 cups	384	57.6	100
Maltoferm® 10001	2 tbsp	14	2.1	3.6
Butter	1 tbsp	13	2	3.4
Salt	1 tsp	5	0.8	1.3
Instant Yeast	2 tsp	6.5	1	1.7
Warm water (100° F)	1 cup	236	35.4	61.5
Topping				
Water	3 tbsp	45	72.6	
Maltoferm® 10001	1 tbsp	7	11.3	
Baking Soda	2 tsp	10	16.1	
Pretzel Salt	preference			



Method

1. Mix and knead dough ingredients together, until dough is cohesive and fairly smooth. The dough should be soft and slightly sticky.
2. Place dough in lightly greased container cover and let rise 30 minutes.
3. Preheat oven 400° F.
4. Turn dough onto lightly greased work surface and gently deflate by folding over a few times. Divide dough into 6 pieces.
5. Roll each piece into a rope approximate 24 inches.
6. In bowl combine topping water, Maltoferm® 10001 and baking soda.
7. Twist rope into pretzel shape and dip gently into malt solution topping.
8. Place pretzel on parchment lined baking sheet and sprinkle with salt.
9. Bake for 14-15 minutes until golden brown.

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