



PUMPERNICKEL PRETZEL WITH HOME GROWN PIMIENTO CHEESE



QimiQ BENEFITS

- Fluffy and moist consistency
- Quick and easy preparation
- Baked goods remain moist for longer



INGREDIENTS FOR 10 PORTIONS

50 g	QimiQ Classic, room temperature
85 ml	Water
1 tsp	Sugar
10 g	Dried yeast
230 g	Bread flour
390 g	Rye flour
40 g	Molasses
5 g	Salt
20 g	Baking soda
4 cup(s) of	Water
1	Egg yolk(s)
	Salt, coarse
g	Home Grown Pimiento cheese

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the water, sugar and yeast and mix well. Allow to rest for approx. 5 minutes.
2. Add the flour, molasses and salt and knead to a smooth dough. Place the dough into an oiled vessel. Cover and allow to rest in a warm place for approx. 30 minutes.
3. Divide the dough into strips and shape into pretzels. Preheat the oven to 450 °F.
4. Mix the baking soda with 4 cups of water and bring to a boil. Brush the pretzels with the mixture and place onto a greased baking tray.
5. Brush the pretzels with the egg yolk and sprinkle with the salt. Bake in the preheated oven until golden brown and allow to rest for approx. 5 minutes.
6. Serve the pumpernickel pretzels with the Home Grown Pimiento cheese.