



## PRETZEL SANDWICH WITH PROVOLA AND BACON

### BICARBONATE SOLUTION

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#### INGREDIENTS

|             |        |
|-------------|--------|
| WATER       | g 2000 |
| BICARBONATE | g 200  |
| SALT        | g 50   |

#### PREPARATION

-Mix everything and bring to 80°C.

### SANDWICH

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#### INGREDIENTS

|                |        |
|----------------|--------|
| SOFT BREAD 50% | g 1000 |
| FLOUR          | g 1000 |
| WATER          | g 950  |
| SEED OIL       | g 80   |
| CASTER SUGAR   | g 80   |
| FRESH YEAST    | g 60   |
| SALT           | g 8    |

#### PREPARATION

-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

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### INGREDIENTS

CREMA SNACK

g 100

MILK 3.5% FAT

g 250

LIQUID CREAM 35% FAT

g 250

PROVOLA CHEESE

g 200

SALT

To Taste

To Taste

### PREPARATION

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

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

## BACON

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### PREPARATION

-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.



**RECIPE CREATED FOR YOU BY MIRKO SCARANI**

PASTRY CHEF