

Asiago Onion Whole Grain Rye Pretzel

Featured at 2013 IBIE in Las Vegas.

Ingredients	Baker's %
Step 1	
(f) GrainEssentials® Rye Meal Extra Fine Flour ¹	38.00
(f) Winona® Bread Flour ¹	45.00
(f) GrainEssentials® White Whole Wheat Extra Fine Flour ¹	5.00
(f) Red Whole Wheat Fine Flour ¹	5.00
Liquid Rye Sour	14.00
Brown Sugar	4.00
Vital Wheat Gluten	3.00
Bakers Elements™ Dried Chopped Onions ¹	2.50
Salt	2.00
Yeast (IADY)	2.00
Enzyme Softener	2.00
Water (variable)	62.50
Step 2	
Asiago Cheese, Cubed	10.00
Total	195.00
Step 3 (Lye Dip)	
Water (115°F)	99.30
Sodium Hydroxide	0.70
Total	100.00
Step 4 (Pretzel Salt)	
Bakers Elements® Pretzel Salt	variable

(f) denotes flour component

¹Bay State Milling Company, Quincy, MA.

Procedure

1. Place Step 1 ingredients in a Hobart bowl fitted with a dough hook. Mix for 3 minutes on low speed and 3 minutes on medium speed until dough is almost fully developed.
2. Add Step 2 ingredient to the dough and continue to mix for 2 minutes on medium speed. Dough should be approximately 78°F +/- 2 °F and will be fully developed.
3. Allow dough to intermediate proof for 5 minutes at ambient conditions.
4. Scale into 3.25 ounce (92 gram) pieces and round. Cover and let rest for 5 minutes.
5. Roll dough to 8-10" cylinders and twist into pretzel shape.
6. Proof pretzels for 20 minutes at 100°F/85% RH.
7. Dip pretzel into lye bath and place on a greased, perforated sheet pan.
8. Place approximately 2 grams of step 4 ingredient on top of the pretzel.
9. Bake in a preheated convection oven at 500°F for 5-7 minutes or until pretzels are fully baked and the desired color has been achieved.
10. Cool, package and enjoy!