

RED ARROW INTERNATIONAL Culinary Creations

Aro-Smoke 8068™

Flavor Description:

A hardwood smoke flavor that provides a sweet top note

Soft Pretzel



Yield: 12 pretzels Serving: 12 portions – 1 pretzel each

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Aro-Smoke 8068	0.01	0.0	0.4	0.04%
Flour, all-purpose	20.32	1.3	576.0	60.99%
Yeast, dry	0.25	0.0	7.0	0.74%
Water, 38 degrees C	11.99	0.7	340.0	36.00%
Sugar, granulated	0.56	0.0	16.0	1.69%
Salt, table	0.18	0.0	5.0	0.53%
Total - dough weight	33.31	2.1	944.4	100.00%
Sugar Wash Ingredients				
Water	31.96	2.0	906.0	91.70%
Baking soda	1.13	0.1	32.0	3.24%
Sugar, granulated	1.06	0.1	30.0	3.04%
Sea salt, coarse	0.71	0.0	20.0	2.02%
Total	34.85	2.2	988.0	100.00%

Method of Preparation:

1. In a tabletop mixer combine the water with 4 grams of the sugar and all of the yeast.
2. Mix together using the hook attachment on speed 1 allowing the yeast to ferment, about 5 minutes. The liquid will bubble when the yeast is active. Add the **Aro-Smoke 8068** and mix for 30 seconds more.
3. Add the all-purpose flour and remaining sugar. Mix for 1 minute to incorporate ingredients.
4. Add the salt.
5. Mix on speed 1 until ingredients are well incorporated and the dough is kneaded, about 8-9 minutes.
6. Form the dough into the shape of a ball and set in a greased bowl.
7. Cover with plastic wrap, place bowl in a warm place in the kitchen and let rise until almost doubled in size, approximately one hour.
8. Punch down dough and cut into 12 equal portions.
9. Roll each portion into a long strand (40-45cm long), with tapered ends.
10. Form each strand into the classic pretzel shape and place on a sheet pan lined with parchment paper.

11. Place the pretzels in a warm place and let rise for 30 minutes or until roughly doubled in size.

Sugar Wash

1. In a medium sized pot on medium heat, place 1 quart of water, baking soda and sugar.
2. Bring mixture to a simmer, remove from heat and cool to room temperature.
3. Place the cooled sugar wash in a spray bottle.
4. Before baking, evenly spray each pretzel with the sugar wash, coating all of the exposed surface area.
5. Sprinkle the sea salt sparingly over all of the pretzels.
6. Bake in a 103°C oven for 15 minutes until golden brown.
7. Remove from oven and let sit for 5 minutes to cool slightly.
8. The pretzels can be eaten warm or packaged after cooling and frozen for later use.

Serving suggestion:

These pretzels make a great snack for any occasion accompanied by the condiment of your choice.

Research Chef Evaluation of Aro-Smoke 8068:

Aro-Smoke 8068 gives a traditional soft dough pretzel a new twist. The fact that the smoke flavor is incorporated in the pretzel dough at the beginning stages ensures an even flavor through the entire pretzel.

* Developed by Red Arrow Culinary Specialists