

Pretzels 扭结碱水包



A dough which has good extensibility is made from all the ingredients.

扭结碱水包的面团应由各种配料制成，具有极好的延展性。



Further processing takes place without intermediate proof, so that uniform strands can be rolled out.

无需进行中度发酵，即可进行下一步操作，这样可制作出形状统一的面饼条。



Skill is required here – twisting a pretzel – the shaped pretzels are placed on setters.

制作的关键在于这一步——将扭结碱水包扭曲成麻花状——将塑形完毕的扭结碱水包放在定型机上。



The mature, cooled pretzel dough pieces are dipped in a caustic soda lye and put on baking trays laid out with silicon paper.

将成型、冷却后的扭结碱水包面团放入碱水中轻轻蘸一下，随后放入铺有烘焙纸的烤盘中。



Cutting the pretzel dough piece.

将扭结碱水包面团顶部切口。



The cut is sprinkled with rock salt.

在切口处撒上一些岩盐。



The pretzels develop in the oven – the crust crack opens.

扭结碱水包在炉内膨胀，开口处将裂开。



The pretzels will be ready in a short time.

很快，扭结碱水包便制作完成了。