

# Pretzel croissant

PORTIONS	PREPARATION TIME	COOK TIME		
6	1h	20-25 min		
SUGGESTED MOMENTS OF CONSUMPTION:				
Breakfast	Dinner	Brunch	Snacks	Appetizer



RECIPE CREATED BY  
Tina Wilson, Chef

## / List of ingredients



Curved butter croissant 52442  
Quantity: 6

10 cups Water

2/3 cups Baking soda

Pretzel salt or flake salt

### CHEF'S TIPS

**Keep the croissants frozen until they are ready to dip.**

**You can also use any croissant instead of the curved butter croissant for this recipe.**

**The pretzel croissant can make a perfect cold cut sandwich.**

BRIDOR



## / Preparation steps

### STEP 1

Bring the water and the baking soda to a full rolling boil, then reduce heat to a simmer.

### STEP 2

Gently place the frozen croissants into the baking soda solution one at a time and carefully turn them over several times. Do this for no more than 45 seconds.

### STEP 3

Remove the croissants from the solution and let them drip dry on a baking rack for 1 - 2 minutes.

### STEP 4

Place the croissants on baking tray and top them with pretzel or flake sea salt.

### STEP 5

Bake the croissants in the oven at 365°F for 20 - 25 minutes or until desired color is achieved and the croissants are baked through.