

PRACTICAL TIPS

Pretzel Multi-Grain Cornet

Hearty,
allrounder




Our Pretzel Multi-Grain Cornet makes a welcome change as a sandwich base thanks to its pretzel finish and hearty character!

HEARTY ALLROUNDER



Pretzel Multi-Grain Cornet

- ✓ multi-grain pastry laminated with butter; with linseeds, whole rye and whole wheat flour
- ✓ pretzel-style savoury flavour
- ✓ decorated with a seasoned grain mix
- ✓ stays fresh for a long time even after slicing and filling

Art.-no.  *CleanLabel*
 30571 80 g 1 x 60 60



Our Pretzel Multi-Grain Cornet harmonises wonderfully with a wide variety of fillings and can easily be transformed into new shapes.

Pretzel Multi-Grain Cornet with Salmon Tartare

Dice and mix together the smoked salmon and sweet peppers and add lime juice to taste. Cut the cucumber into small cubes and mix with cream cheese. Season with salt and pepper.

Spread some of the cream cheese on each half of the Cornet and add a lettuce leaf. Top with salmon tartare and add a little more cream cheese. Slice a cucumber into long strips as a garnish.

FUN TOPPING FOR SALADS

Do you also serve salads? Cornet croutons lend them an authentic touch in the blink of an eye. Tip: Pastries from the day before are just as good for this recipe!



Salad with Cornet Croutons

Cut the baked Pretzel Multi-Grain Cornet into thin slices, roast in the oven for approx. 5 min. at 180°C and sprinkle over the salad before serving.



Pretzel Multi-Grain Bagel

When the pastry is completely defrosted it can easily be shaped into a bagel. Press the ends together and bake the product as usual.

Slice the bagel in half and fill as desired. A popular filling is cream cheese, rocket, tomatoes and mozzarella.

PERFECT SANDWICH BASE



Roast Beef Crusty

Completely defrost the pastry, cut along its length, inserting the knife around 2/3 of the way in and fold open. After baking, the product has a larger area to fill and is even crispier!

Cut the "Crusty" in half and spread a tomato salsa sauce on the bottom. Fill with sliced mushrooms and tomatoes and roast beef. Add rocket and some curry sauce.

Garnish with spring onions and red cress to taste.

Our Pretzel Multi-Grain Cornet also tastes great as a hot (lunchtime) snack!

Hot Dog in a bakery format

Cut into the cornet, insert a (grilled) sausage and top with sliced gherkins. Garnish with crunchy fried onions, ketchup and mustard.

HOT SNACK



Give your imagination a free rein and invent your very own hot dog!

For example, you can use typical regional ingredients and give your creation a fitting name.

A BASIC PRODUCT

with endless possibilities . . .

Cornet Nest – with individual fillings

Defrost the product for approx. 1 hour. Press the ends together. Place on its side and use a knife to cut into the centre without slicing it in half. Open the pastry, press the base down lightly and fill the base, e.g., with green pesto, cherry tomatoes and mozzarella balls or defrosted spinach and feta cheese cubes.



Do you want more?

You will find other fantastic recipes in our Customer Service Portal at www.butterback.com!