



Plant Based  
**RECIPES**

Obazda Salad and  
Pretzel with  
*Camembert &  
Spread Original*





# *You will need*

## **For the Obazda:**

200g Camembert cheese

100g Spread Original

1 fresh onion or chives

40g margarine

1 pinch cumin

Salt

Freshly ground pepper

1 small red onion

40ml beer (optional)

## **For the Pretzel:**

620g all-purpose flour

12g salt

13g yeast

365ml water

15g granulated sugar

Sea salt flakes

## **For the Soda Water Bath:**

1 liter water

50g baking soda







# Method

## Preparing the Obazda:

1. Finely chop or mash the Camembert with a fork in a bowl.
2. Add the Spread Original cheese and margarine, then mash everything together until it forms a creamy mixture.
3. Finely chop the red onion and the fresh onion or chives, then add them to the bowl.
4. Season with cumin, salt, freshly ground pepper, and beer (if using).
5. Mix all the ingredients thoroughly until well combined.

## Making the Pretzels:

1. Heat the water with the sugar and margarine until it reaches **37°C (98°F)**.
2. Pour the warm mixture into a mixing bowl and add the yeast. Stir with a whisk and let it sit for **10 minutes**.
3. Add the flour and salt, then knead with a dough hook at high speed for **6 minutes**.
4. Transfer the dough to a bowl, cover with plastic wrap, and let it rise for **1 hour** until doubled in size.
5. Place the risen dough on a work surface, deflate it, and divide it into **120g portions**.
6. Roll each piece into a **40cm (16-inch)** rope, keeping the center slightly thicker. Shape into the classic pretzel form or any desired shape.
7. Cover the pretzels with a towel and let them rest for **10 minutes**.



# Method

## Preparing the Soda Water Bath:

1. Bring **1 liter of water** to a boil in a pot.
2. Turn off the heat and carefully add **baking soda**, stirring until dissolved.
3. Wearing gloves, dip each pretzel into the soda bath for **20 seconds**.
4. Remove with a slotted spoon, draining excess water.

## Making the Pretzels:

1. Preheat the oven to **200°C (392°F) fan setting**
2. Place the pretzels on a baking tray lined with parchment paper.
3. Sprinkle with **sea salt flakes**.
4. Bake for **13-15 minutes** until golden brown and puffy.
5. Let them cool for **10 minutes** before serving.



SERVES



PREP TIME





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