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BAVARIAN PRETZEL

The Bavarian pretzel is actually the result of an accident in the kitchen. In the 19th century, the king's baker accidentally mistook the baking soda for sugar, turning what had been a sweet pretzel into a crunchy, savory treat. In southern Germany, and Bavaria in particular, the pretzel has become a staple of a traditional Bavarian picnic. It's also a popular choice at breakfast, where it's eaten with weisswurst (veal sausages) and sweet Bavarian mustard.

INGREDIENTS FOR AROUND TEN PRETZELS

- 3 oz (80 g) yeast
- 20 fl oz (600 ml) tepid water
- 2 tsp sugar
- 35 oz (1 kg) wheat flour (type 550)
- 2 tsp coarsely ground salt
- 1 oz (30 g) butter
- 135 fl oz (4 litres) water
- 3 tbsp (40 g) baking soda
- 4 tbsp flaky sea salt

METHOD:

1. Mix the yeast and sugar with the tepid water, then add to the flour, salt, and the softened butter and knead into a dough.
2. Shape the dough into a rope on a floured surface and divide into six equal pieces.
3. Then roll out each piece into a 16-inch long rope, ensuring that the ends are a little thinner than the middle.
4. To make the typical pretzel shape, grab the two-ends and pull toward you, creating a U-shape. Twist the two ends around each other and press them evenly onto the left and right side of the U. Then leave them to rest for 12 minutes. In the meantime, preheat the oven to 430 °F (225 °C).
5. Bring the water and the baking soda to a boil and briefly dunk the pretzels in it (approx. 30 seconds). Remove them using a large spoon and place on a baking sheet lined with parchment paper.
6. Sprinkle on some flaky salt and leave them to rest for at least 20 minutes. Then put them in the oven for 20 minutes.

MEDIEVAL ROTHENBURG OB DER TAUBER

1. TIP:

Step back in time to the Middle Ages in Rothenburg ob der Tauber. This picturesque little town in Bavaria is full of half-timbered buildings and colourful town houses, all surrounded by a large defensive wall featuring several towers. The charming town is also home to a surprising number of museums and hosts a number of cultural events throughout the year.



MUNICH OKTOBERFEST

2. TIP:

Quaint traditions, packed beer tents, and an unmistakable atmosphere are the hallmarks of the magnificent Munich Oktoberfest, which is more than 200 years old. Every year, millions of visitors flock to the Bavarian city to enjoy music, pretzels, and beer at the world's largest volksfest. The local breweries even brew a beer especially for the Oktoberfest.



MOUNT ZUGSPITZE

3. TIP:

At 9,718 feet, Mount Zugspitze is Germany's highest mountain. If you have energy to burn, you can climb the mountain in Germany's south on foot, but if you prefer to take it easy, you can take the cable car to the summit. You will be rewarded with stunning views of the surrounding Alps and three glaciers from the observation platform, a floating X extending out over the cliff edge.



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60325 Frankfurt/Main

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