



## GRANCRACKER 10

Special mix made from natural ingredients, the ideal for making crackers and schiacciatine (typical Italian crunchy flatbread snacks).

### PRODUCT DETAILS

COD 01080121

CLAIMS

### DIRECTIONS FOR USE

#### CRACKER

GRANCRACKER \_\_\_\_\_ g 1000

water at 20-24°C \_\_\_\_\_ g 300

olive oil \_\_\_\_\_ g 150

brewer's yeast \_\_\_\_\_ g 30

mixing time: 4 minutes on first speed and another 8-10 minutes on second speed (planetary)

dough temperature: 26-27°C

rising: 15 minutes at 28-30°C with relative moisture of 70-80%

baking: 10 minutes at 220-230°C

#### PROCEDURE:

mix all ingredients in planetary for 12-14 minutes; you will reach a dough with high consistency.

Roll out the dough with rectangular shape, then fold it in 3 layers; repeat the levelling and folding operations 8 times for a total of 8 folds for 3 and let the mixture rest for 10 minutes well covered and at room temperature.

Repeat the rolling and folding twice again, flouring uniformly the surface before folding.

Level at 1 mm thickness and put onto baking-pans previously oiled. Put in rising room for 15 minutes at 28-30°C with relative moisture of 70-80%. Form cracker with the desired shape, wet and then hole and salt. Bake at 220-230°C for 10 minutes approx.

#### SCHIACCIATINE

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS



GRANCRACKER \_\_\_\_\_ g 1000  
water at 20-24°C \_\_\_\_\_ g 400  
olive oil \_\_\_\_\_ g 80  
brewer's yeast \_\_\_\_\_ g 50  
dry rosemary \_\_\_\_\_ g 10  
mixing time: 10 minutes (planetary)  
dough temperature: 26-27°C  
resting time: 15 minutes at 24-26°C  
rising: 30 minutes at 28-30°C with relative moisture of 70-80%  
baking: 10 minutes at 220-230°C

PROCEDURE:

mix all ingredients in planetary for 10 minutes and let the dough rest for 15 minutes at 24-26°C; then level at 1 mm thickness and put onto baking-pans previously oiled. Let it leaven for 30 minutes at 28-30°C with relative moisture of 70-80%. Form 'schiacciatine' with the desired shape, paint with oil, hole and then salt. Bake at 220-230°C for about 10 minutes.

SCHIACCIATINE WITH SPINACHS

GRANCRACKER \_\_\_\_\_ g 1000  
water at 20-24°C \_\_\_\_\_ g 200  
boiled spinachs \_\_\_\_\_ g 300  
olive oil \_\_\_\_\_ g 80  
yeast \_\_\_\_\_ g 50  
salt \_\_\_\_\_ g 5

SCHIACCIATINE WITH TOMATOS

GRANCRACKER \_\_\_\_\_ g 1000  
tomato pulp \_\_\_\_\_ g 300  
water \_\_\_\_\_ g 100-150  
olive oil \_\_\_\_\_ g 80  
yeast \_\_\_\_\_ g 50  
salt \_\_\_\_\_ g 5  
organ \_\_\_\_\_ what necessary

As alternative to the basic recipe of SCHIACCIATINE it is advisable the replacement of rosemary with saffron, chilli, sesame, paprika.

GRISSINI (BREADSTICKS)

GRANCRACKER \_\_\_\_\_ g 1000  
olive oil \_\_\_\_\_ g 30-50  
yeast \_\_\_\_\_ g 40  
water \_\_\_\_\_ g 450

PROCEDURE:

mix all ingredients and spread into a baking-pans already oiled, then put in rising room at 28-30°C with relative moisture of 70-80% for 1 hour approx. Cut some rolls of dough, carefully lengthen with fingers and put on baking-pans. Put the baking-pans in

rising room at 28-30°C with relative moisture of 70-80% for about 30 minutes. Bake at 230-240°C for 10 minutes approx.

#### **TECHNICAL DENOMINATION**

semimanufactured bakery product.