



MEDITERRANEAN BREADSTICKS

SAVOURY LEAVENED PRODUCTS

DIFFICULTY LEVEL



DOUGH

INGREDIENTS

GRAN MEDITERRANEO
WATER
OLIVE OIL
FRESH YEAST

Kg 10
Kg 5
g 400
g 400

PREPARATION

Knead all the ingredients for about 15 minutes.
Shape the dough into a long loaf, cover it and let rise for 15-20 minutes at 28-30°C.

FINAL COMPOSITION

Cut the dough into strips and stretch each strip with your hands to shape a breadstick.

Place the breadstick onto a greased tray and let rise for about 30 minutes at 28-30°C.

Bake at 220-230°C until cooked.

AMBASSADOR'S TIPS

You can replace olive oil with the same dose of lard.