



## OLIVE OIL BREADSTICKS

### SAVOURY LEAVENED PRODUCTS

DIFFICULTY LEVEL



#### DOUGH

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##### INGREDIENTS

FLOUR - FOR BREAD

WATER

OROMALT

OLIVE OIL

FRESH YEAST

SALT

g 1000

g 500-550

g 10

g 70

g 30

g 20

##### PREPARATION

Knead all the ingredients for about 15 minutes until the dough is well-combined and smooth.

Shape the dough into long loaves, lay them onto greased trays and cover them.

Let rise for 30 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 greased trays and let rise for about 30 minutes at 20°C.

Bake at 230-240°C with a light humidity until cooked.