

OLIVE OIL BREADSTICKS

SAVOURY LEAVENED PRODUCTS

DIFFICULTY LEVEL







DOUGH

INGREDIENTS		PREPARATION
FLOUR - FOR BREAD	g 1000	Knead all the ingredients for about 15 minutes until the dough is well-combined and smooth.
WATER	g 500-550	Shape the dough into long loaves, lay them onto greased trays and cover them.
OROMALT	g 10	Let rise for 30 minutes at 28-30°C.
OLIVE OIL	g 70	
FRESH YEAST	g 30	
SALT	g 20	

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.

