



## TARTLETS AND CHEESE TARTLETS

### STEP 1

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#### INGREDIENTS

PANDORA SALATA

g 1.000

FRESH YEAST

g 60

WATER

g 450-500

#### PREPARATION

PANDORA SALATA g 1.000 Brewer's yeast g 60 Water at 20-24°C g 450-500  
**KNEADING:** knead until a smooth, velvety consistency is obtained. For cheese tartlets, towards the end, incorporate about 300g of diced Emmenthal type cheese. **RESTING:** leave to rest at room temperature for 20 minutes. **METHOD:** cut the dough into pieces of the desired weight, roll them up and place on suitable baking sheets. **LEAVENING:** leave in a rising room at 28-30°C with relative humidity of about 80% for about 60 minutes. **BAKING:** glaze with egg and bake at 200-220°C