



## VITAMAIS SNACK

### MULTI-LAYERS SNACK MADE WITH VITAMAIS

DIFFICULTY LEVEL



#### STEP 1

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##### INGREDIENTS

VITAMAIS	Kg 10
WATER	Kg 4.5-5
YEAST	g 300

##### PREPARATION

Knead all the ingredients, except the margarine, until you obtain an elastic dough. Let rest at room temperature for about 10 minutes. PROCEDURE: roll out the dough, place the margarine in the center and fold the dough over it as to wrap it up completely. Roll out the dough and fold it over again four in four layers. Repeat twice the rolling out and folding operation for a total of two four layer folds , then allow to rest for 10-15 minutes in the refrigerator. Finally roll out the dough to a 5mm. thickness, then cut into small sticks, twisted sticks, circles, etc Decorate with MAIS DECO' as desired. Let leaven for 30 minutes at 28-30° C then bake at 220° C for a variable time depending on the size of the snacks.

#### STEP 2

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##### INGREDIENTS

MARBUR CROISSANT 20%	Kg 3
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#### STEP 3

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##### INGREDIENTS

MAIS DECO'	To Taste
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