

PUFFED ROSE-SHAPED ROLL

FIRST DOUGH

INGREDIENTS		PREPARATION
STRONG FLOUR	Kg 10	Knead all the ingredients and leave to rest for 16-20 hours at room temperature (20-22°C).
WATER	g 4800	
FRESH YEAST	g 100	

FIRST DOUGH

INGREDIENTS	PREPARATION
STRONG FLOUR	Knead all the ingredients and leave to rest for 16-20 hours at room temperature (20-22°C). Kg 3
WATER	Kg 2
YORK	g 200
SALT	g 250

