

## ROLLS

## STEP 1

INGREDIENTS	PREPARATION
VITASAN BREAD Kg 10 WATER g 6000 FRESH YEAST g 300	Kneading time (spiral mixer): 15-20 min.Resting time: 15-20 min. at room temperature (20- 22°C).Shape and roll small pieces (about 70 g each). Dampen the surface of the rolls in order to cover with bran or SARACENO DECÓ or DECORGRAIN. Let it leaven in a proofer or at room temperature (covered) for about 1 hour.Bake for 20-25 min. and open the valve towards the end of the baking process; let it dry in order to make it crunchy on the outside.

## STEP 2

## INGREDIENTS

SARACENO DECO'

To Taste

