

## **BREADSTICKS**

## TIMES AND TEMPERATURE

Dough temperature at 26-27°C

Knead time (spiral mixers) 15 minutes Bulk fermentation: 10 minutes at 22-24°C.

First fermentation: 30 minutes at 28-30°C with relative humidity at 70-80%

Second fermentation: 30 minutes at 22-24°C Baking for 15-20 minutes at 230-240°C.

DOUGH: start the dough with 3 kg of water (60% compared to the flour) for 4 minutes on first speed and then 7-8 minutes on second speed. Add the water little by little and keep mixing for another 2-3 minutes

Specified times are for the spiral mixers, knead until you obtain a smooth and elastic dough.

BULK FERMENTATION: let it rest for 10 minutes at room temperature (22-24°C)

SCALING: break the dough creating long strips and grease them well with olive oil.

 $FIRST\ FERMENTATION: place\ the\ strings\ into\ the\ leavening\ chamber\ at\ 28-30°C\ with\ relative\ humidity\ of\ 75\%\ for\ 30\ minutes.$ 

SHAPING: cut the dough into strips of the desired dimension for each grissino. Lengthen the strips with the hands and place them on well-oiled trays.

SECOND FERMENTATION: let the grissini rise at 22-24°C for another 30 minutes.

BAKING: bake at 230-240°C with initial steam for varying times depending on the dimension of the grissini.

During the last 5 minutes open the valve of the oven.