



# RUSTIC BREADSTICKS

👤 Basic level

SAVOURY LEAVENED PRODUCTS

## DOUGH

### INGREDIENTS

#### GRAN RUSTICO

water  
fresh yeast  
olive oil

### PREPARATION

5kg Knead all the ingredients for about 15 minutes.  
2.5kg Shape the dough into a long loaf, cover it and let rise for 15-20 minutes at 28-  
175g 30°C.  
200g

## Final composition

Cut the dough into strips and stretch each strip with your hands to shape a breadstick.  
Place the breadstick onto a tray and let rise for about 30 minutes at 28-30°C.  
Bake at 220-230°C.