



RUSTIC BREADSTICKS

🏠 Basic level

SAVOURY LEAVENED PRODUCTS

DOUGH

GRAN RUSTICO

water
fresh yeast
olive oil

5kg
2.5kg
175g
200g

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

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.