



# RUSTIC BREADSTICKS

chef Basic level

SAVOURY LEAVENED PRODUCTS

## DOUGH

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### 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

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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.