

RUSTIC BREADSTICKS

Basic level

SAVOURY LEAVENED PRODUCTS

DOUGH

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

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