

BREADSTICKS

Intermediate level

SAVOURY RECIPE

BREADSTICK DOUGH

GRANCRACKER	1000g
olive oil	30-50g
yeast	40g
water	450g

Knead all the ingredients in a planetary mixer with the hook attachment for about 10 minutes, until the dough is smooth and elastic (dough temperature at the end of the kneading: 26-27°C)
Spread the dough onto an oiled tray, put it in the proofer room and let it rest for 60 minutes at 28-30°C with relative humidity of the 70-80%.

FINAL COMPOSITION

Out of the blast chiller, cut the dough into strips and stretch each strip with your hands to shape a breadstick.
Place the breadstick onto a tray and put in the proofer room and let rise for about 30 minutes at 28-30°C with relative humidity of the 70-80%.
At the end of the rising time, bake at 230-240°C for about 10 minutes.