



# BREADSTICKS

👤 Intermediate level

SAVOURY RECIPE

## BREADSTICK DOUGH

### INGREDIENTS

GRANCRACKER

olive oil

yeast

water

### PREPARATION

- 1000g Knead all the ingredients in a planetary mixer with the hook attachment for
- 30-50g about 10 minutes, until the dough is smooth and elastic (dough temperature
- 40g at the end of the kneading: 26-27°C)
- 450g 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.