



OLIVE OIL BREADSTICKS

🏠 Basic level

SAVOURY LEAVENED PRODUCTS

DOUGH

flour	1000g
water	500-550g
<u>OROMALT</u>	10g
olive oil	70g
fresh yeast	30g
salt	20g

Knead all the ingredients for about 15 minutes until the dough is well-combined and smooth.

Shape the dough into long loaves, lay them onto greased trays and cover them.

Let rise for 30 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 greased trays and let rise for about 30 minutes at 20°C.

Bake at 230-240°C with a light humidity until cooked.