

# **OLIVE OIL BREADSTICKS**

Basic level
SAVOURY LEAVENED PRODUCTS

## **DOUGH**

#### **INGREDIENTS**

flour water

OROMALT

olive oil fresh yeast

salt

### **PREPARATION**

1000g Knead all the ingredients for about 15 minutes until the dough is well-

500-550g combined and smooth.

 $10g\,$  Shape the dough into long loaves, lay them onto greased trays and cover

70g them.

30q Let rise for 30 minutes at 28-30°C.

20g

# **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.