



CRACKERS

👤 Intermediate level

INGREDIENTS

GRANCRACKER

water
olive oil
fresh yeast

PREPARATION

1.000g GRANCRACKER g 1.000 Water at 20-24°C g 300 Olive oil g 150 Yeast g 50
300g Kneading time: 10 minutes (mixer) Dough temperature: 26-27°C Leavening:
150g 15 minutes at 28-30°C with relative humidity of 70-80%. Baking: 10 minutes at
50g 220-230°C KNEADING: knead all the ingredients together in a mixer for 10
minutes until an optimum consistency is obtained. ROLLING: roll out the
dough using a suitable machine giving eight folds of three layers and leave
to rest at room temperature, and well covered, for about 10 minutes. Roll out
again giving two folds of three layers, flouring uniformly the dough surface
before folding. Roll out to a thickness of about 1 millimetre and place them
on greased baking sheets. LEAVENING: place in a rising room at 28-30°C
with relative humidity of 70-80% for 15 minutes. SHAPING: create the cracker
shapes in the required sizes using a pastry cutter, moisten the surfaces and
prick with a suitable tool, then sprinkle with salt. BAKING: bake at 220-230°C
for about 10 minutes.