



PUFFED ROSE-SHAPED ROLL

🏠 Intermediate level

FIRST DOUGH

strong flour
water
fresh yeast

10kg
4800g
100g

Knead all the ingredients and leave to rest for 16-20 hours at room temperature (20-22°C).

FIRST DOUGH

strong flour
water
YORK
salt

3kg
2kg
200g
250g

Knead all the ingredients and leave to rest for 16-20 hours at room temperature (20-22°C).