

PUFFED ROSE-SHAPED ROLL

First dough

INGREDIENTS

strong flour

water

fresh yeast

PREPARATION

10kg Knead all the ingredients and leave to rest for 16-20 hours at room

4800g temperature (20-22°C).

100g

First dough

INGREDIENTS

strong flour

water

YORK

salt

PREPARATION

3kg Knead all the ingredients and leave to rest for 16-20 hours at room

2kg temperature (20-22°C).

200g

250g