

VITAMAIS BREADSTICKS

BREADSTICKS

| INGREDIENTS | | PREPARATION |
|-------------|----------|---|
| VITAMAIS | Kg 10 | Knead all the ingredients in a spiral mixer for about 15 minutes. |
| WATER | Kg 5-5.5 | Shape the dough into a long loaf, cover it and let it rise for 15-20 minutes at 22-24°C. |
| YEAST | g 300 | Cut the long loaf into strips of the desidered weight and stretch each strip with your hands to |
| | | shape it into a breadstick. |

DECORATION

INGREDIENTS

MAIS DECO' To Taste

FINAL COMPOSITION

Roll the breadstick into MAIS DECO', then let them rise at 28-30°C for about 30 minutes and bake at 220-230°C in a conventional oven.

