



RUSTIC BREADSTICKS

SAVOURY LEAVENED PRODUCTS

DIFFICULTY LEVEL



DOUGH

INGREDIENTS

GRAN RUSTICO

WATER

FRESH YEAST

OLIVE OIL

Kg 5

Kg 2.5

g 175

g 200

PREPARATION

Knead all the ingredients for about 15 minutes.

Shape the dough into a long loaf, cover it and let rise for 15-20 minutes at 28-30°C.

FINAL COMPOSITION

Cut the dough into strips and stretch each strip with your hands to shape a breadstick.

Place the breadstick onto a tray and let rise for about 30 minutes at 28-30°C.

Bake at 220-230°C.