



# MEDITERRANEAN BREADSTICKS

## SAVOURY LEAVENED PRODUCTS

### DIFFICULTY LEVEL



### DOUGH

#### INGREDIENTS

GRAN MEDITERRANEO

WATER

OLIVE OIL

FRESH YEAST

Kg 10

Kg 5

g 400

g 400

#### 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 greased tray and let rise for about 30 minutes at 28-30°C.

Bake at 220-230°C until cooked.

#### AMBASSADOR'S TIPS

You can replace olive oil with the same dose of lard.