



# OLIVE OIL BREADSTICKS

## SAVOURY LEAVENED PRODUCTS

### DIFFICULTY LEVEL



### DOUGH

#### INGREDIENTS

FLOUR - FOR BREAD	g 1000
WATER	g 500-550
OROMALT	g 10
OLIVE OIL	g 70
FRESH YEAST	g 30
SALT	g 20

#### PREPARATION

Knead all the ingredients for about 15 minutes until the dough is well-combined and smooth.

Shape the dough into long loaves, lay them onto greased trays and cover them.

Let rise for 30 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 greased trays and let rise for about 30 minutes at 20°C.

Bake at 230-240°C with a light humidity until cooked.