



Tartlets and cheese tartlets

Step 1

INGREDIENTS

PANDORA SALATA

FRESH YEAST

WATER

g 1.000

g 60

g 450-500

PREPARATION

PANDORA SALATA g 1.000 Brewer's yeast g 60 Water at 20-24°C g 450-500
KNEADING: knead until a smooth, velvety consistency is obtained. For cheese tartlets, towards the end, incorporate about 300g of diced Emmenthal type cheese.
RESTING: leave to rest at room temperature for 20 minutes. **METHOD:** cut the dough into pieces of the desired weight, roll them up and place on suitable baking sheets.
LEAVENING: leave in a rising room at 28-30°C with relative humidity of about 80% for about 60 minutes.
BAKING: glaze with egg and bake at 200-220°C