



# VITAMAIS BREADSTICKS

## BREADSTICKS

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### INGREDIENTS

VITAMAIS	Kg 10
WATER	Kg 5-5.5
YEAST	g 300

### PREPARATION

Knead all the ingredients in a spiral mixer for about 15 minutes.

Shape the dough into a long loaf, cover it and let it rise for 15-20 minutes at 22-24°C.

Cut the long loaf into strips of the desired weight and stretch each strip with your hands to shape it into a breadstick.

## DECORATION

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### INGREDIENTS

MAIS DECO'	To Taste
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### 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.