



Puffed rose-shaped roll

First dough

INGREDIENTS

STRONG FLOUR	Kg 10
WATER	g 4800
FRESH YEAST	g 100

PREPARATION

Knead all the ingredients and leave to rest for 16-20 hours at room temperature (20-22°C).

First dough

INGREDIENTS

STRONG FLOUR	Kg 3
WATER	Kg 2
YORK	g 200
SALT	g 250

PREPARATION

Knead all the ingredients and leave to rest for 16-20 hours at room temperature (20-22°C).