



Pan bread for open faced sandwiches

Kneading time (spiral mixer): 15-20 min. Resting time: 15-20 minutes at room temperature (20-22°C). Divide the dough into parts of the desired weight, depending on the mold size. Roll in order

INGREDIENTS

VITASAN BREAD

WATER

FRESH YEAST

Kg 10

Kg 6

g 300

PREPARATION

Note: generally, loaves baked in metal molds should end up being very soft; for this reason, we recommend not to excessively extend baking time. Allow to cool completely before slicing the bread.