

Step 1

INGREDIENTS

 CURCUBREAD
 g 10.000

 WATER
 g 5.500-5.800

 FRESH YEAST
 g 300

 g 50
 TO Taste

PREPARATION

Mix all the ingredients in a planetary mixer with a whisk until you obtain a homogeneous cream or mix them with an immersion mixer. Let it rest for about 5 minutes after which pour a correct dose according to the plate supplied and cook at 190-200°C for about 100 seconds.



RECIPE CREATED FOR YOU BY LUCIANO PARINETTI

PASTRY CHEF AND BAKER



Page 1 of 1