

Half-french roll Golden Corn

INGREDIENTS

2,5 kg GRANIX GOLDEN CORN

0,25 YEAST

kg

3,4 kg MARGARINE PUFF PASTRY

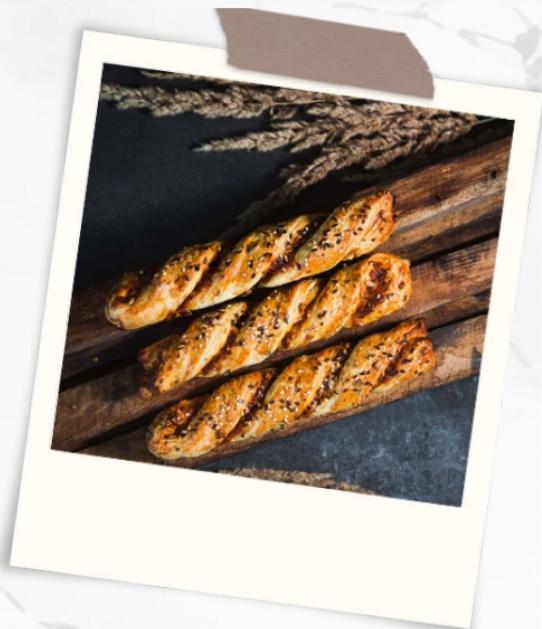
1,2 kg YELLOW CHEESE CHIPS

7,5 kg WHEAT FLOUR TYPE 550

ok. 5,2 WATER

kg

2,4 kg STUFFED ITALIAN SAUCE A'LA
PIZZERINA



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 3 + 7

Cake temperature: 24 – 26°C

Weight of the cake: according to the plant

Aging of the cake: 5 min

Final fermentation: 30 – 40 min

Baking temperature: 230 – 220°C without
steaming

Przedsiębiorstwo Savpol

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Baking time: according to weight

2

From all the ingredients above prepare a cake. Divide into the appropriate size of the press.

3

Roll out the dough into a rectangle and apply plasticized margarine on two-thirds of the surface. Fold on 3 and leave in the fridge for 10 minutes. Roll and fold 2x4 with a 10 minute rest between rolls.

4

After rolling out to a thickness of 0.4 cm, spread the mushroom stuffing over 1/2 the width of the rectangle (rectangle width 30 cm), sprinkle with yellow cheese and fold in half. Cut strips with dimensions: width 2 - 3 cm, length 15 cm, twist them in the opposite direction, lay on sleeves. Submit to final fermentation for about 30 min. Spread with egg and sprinkle with Gold Decoration.

Bon appétit!

Smacznego

