

# 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



Baking time: according to weight

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.

2

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

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*



**Przedsiębiorstwo Savpol**  
Spółka z ograniczoną  
odpowiedzialnością Sp. K.

44-100 Gliwice, ul. Sowińskiego 7  
T.: **+48 (32) 400 04 00**  
e-mail: **savpol@savpol.pl**

