

Savory snack with vegetable filling and bacon

INGREDIENTS

1 kg	ELENA WHEAT FLOUR	0,04 kg	WHEAT LEAVEN
0,3 kg	YEAST	0,36 kg	FRENCH MUSTARD
0,8 kg	WATER	0,2 kg	SUN

A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 3 + 7

Cake temperature: 26 - 28°C

Weight of the cake: according to the plant

Aging of the cake: 10 min

Pre-fermentation: 10 min

Final fermentation: 45 - 50 min

Baking temperature: 240 - 230°C with steaming oven

Baking time: according to weight

3

From all the listed ingredients prepare a cake.

2

Before preparing the dough, soak the mixture in the given amount of water for 40 - 60 minutes (water temperature approx. 30°C).

4

Divide the mass into pieces of the desired weight, cut without rounding in a bun divider, wrap in Sunflower Decor, arrange on sheets.



5

Bake with steaming oven. At the end of baking, drain the steam to obtain a crispy crust.

Bon appétit!

Smacznego



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