

Tuscan breadstick twists

INGREDIENTS

3 kg	TUSCAN MIXTURE	4 kg	WATER FOR SOAKING
10 kg	WHEAT FLOUR TYPE 550	1,5 kg	DRIED TOMATOES
0,25 kg	SALT	0,3 kg	YEAST
0,2 kg	BAKING AGENT BUN	ok. 2,8 kg	COLD WATER
3 kg	MARGARINE PUFF PASTRY 80% ESPERTO	1 kg	WHITE SESAME
1 kg	BLACK CARAWAY SEED		



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 3 + 7

Cake temperature: 23 - 24°C

Weight of the cake: according to the plant

Final fermentation: 35 - 40 min

Baking temperature: 230 - 210°C

Baking time: according to weight

2

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



- 4 After the last rolling, gently grease the dough with water and sprinkle with sesame
- 3 Roll out the dough into a rectangle and apply plasticized margarine on two-thirds of the surface. Roll out the finished cake 3 x 3.
- 5 Then turn the cake to the other side and grease with the chosen decor.
- 6 Cut out rectangles, from which you need to form favors or fingers.
- 7 Bake with a gentle steam chamber.

Bon appétit!

Smacznego



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