



## MEDITERRANEAN BREADSTICKS

### SAVOURY LEAVENED PRODUCTS

DIFFICULTY LEVEL



#### DOUGH

##### INGREDIENTS

GRAN MEDITERRANEO  
WATER  
OLIVE OIL  
FRESH YEAST

Kg 10  
Kg 5  
g 400  
g 400

##### PREPARATION

Knead all the ingredients for about 15 minutes.  
Shape the dough into a long loaf, cover it and let rise for 15-20 minutes at 28-30°C.

##### FINAL COMPOSITION

Cut the dough into strips and stretch each strip with your hands to shape a breadstick.

Place the breadstick onto a greased tray and let rise for about 30 minutes at 28-30°C.

Bake at 220-230°C until cooked.

##### AMBASSADOR'S TIPS

You can replace olive oil with the same dose of lard.