

PUFFED ROSE-SHAPED ROLL

FIRST DOUGH

INGREDIENTS	PREPARATION
STRONG FLOUR Kg 10	Knead all the ingredients and leave to rest for 16-20 hours at room temperature (20-22°C).
water g 4800	
FRESH YEAST g 100	

FIRST DOUGH

INGREDIENTS	PREPARATION
STRONG FLOUR	Knead all the ingredients and leave to rest for 16-20 hours at room temperature (20-22°C).
WATER	/g 2
YORK	200
SALT	250

