



## PUFFED ROSE-SHAPED ROLL

### FIRST DOUGH

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#### INGREDIENTS

STRONG FLOUR	Kg 10
WATER	g 4800
FRESH YEAST	g 100

#### PREPARATION

Knead all the ingredients and leave to rest for 16-20 hours at room temperature (20-22°C).

### FIRST DOUGH

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#### INGREDIENTS

STRONG FLOUR	Kg 3
WATER	Kg 2
YORK	g 200
SALT	g 250

#### PREPARATION

Knead all the ingredients and leave to rest for 16-20 hours at room temperature (20-22°C).