



STEP 1

INGREDIENTS

FLOUR	g 5.000
WATER	g 2.500
NATUR ACTIV	g 300

PREPARATION

Mix all the ingredients in a planetary mixer equipped with a paddle for a few minutes, then make small loaves with a diameter of about 1,5 centimeters, cut into small cubes and cover with sugar. Bake at 200-220°C for about 8-10 minutes.

STEP 2

INGREDIENTS

FIRST DOUGH	g 7.800
FLOUR	g 5.000
WATER	g 5.400-5.500
CIABATTA NUCLEO	g 1.000
MALTEX EVO	g 50

PREPARATION

Mix all the ingredients in a planetary mixer equipped with a paddle for a few minutes, then make small loaves with a diameter of about 1,5 centimeters, cut into small cubes and cover with sugar. Bake at 200-220°C for about 8-10 minutes.