



ROLLS

STEP 1

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INGREDIENTS

- VITASAN BREAD
- WATER
- FRESH YEAST

- Kg 10
- g 6000
- g 300

PREPARATION

Kneading time (spiral mixer): 15-20 min. Resting time: 15-20 min. at room temperature (20-22°C). Shape and roll small pieces (about 70 g each) . Dampen the surface of the rolls in order to cover with bran or SARACENO DECO' or DECORGRAIN. Let it leaven in a proofer or at room temperature (covered) for about 1 hour. Bake for 20-25 min. and open the valve towards the end of the baking process; let it dry in order to make it crunchy on the outside.

STEP 2

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INGREDIENTS

- SARACENO DECO'

To Taste