



PAN BREAD FOR OPEN FACED SANDWICHES

KNEADING TIME (SPIRAL MIXER): 15-20 MIN.RESTING TIME: 15-20 MINUTES AT ROOM TEMPERATURE (20-22°C).DIVIDE THE DOUGH INTO PARTS OF THE DESIRED WEIGHT, DEPENDING ON THE MOLD SIZE. ROLL IN ORDER

INGREDIENTS

VITASAN BREAD

Kg 10

WATER

Kg 6

FRESH YEAST

g 300

PREPARATION

Note: generally, loaves baked in metal molds should end up being very soft; for this reason, we recommend not to excessively extend baking time. Allow to cool completely before slicing the bread.