



# COUNTRY-STYLE TRIANGLES

## STEP 1

### INGREDIENTS

VITASAN BREAD  
WATER  
FRESH YEAST

Kg 10  
Kg 6  
g 300

### PREPARATION

Kneading time (spiral mixer): 15-20 min. Resting time: 15-20 minutes at room temperature (20-22°C). Divide and roll into 500 g round shaped rolls and let rest for a short time. With a small rolling pin or small cylinder, form three strips and stick them onto the rolls. Place the bread on kneading boards or heart hstones covered with oats or SARACENO DECÓ or DECORGRAIN. Let leaven in a proofer or at room temperature (covered) for about an hour. At the end of the proving process, turn the rolls out on loaders or on baking trays and steam bake. Bake for 40 min. and open the valve at the end of the baking process. Let the bread dry well so it will be crunchy on the outside.

## STEP 2

### INGREDIENTS

SARACENO DECO'

To Taste