



STEP 1

INGREDIENTS

L'AUTENTICO	g 5.000
WATER	g 3.750
NATUR ACTIV	g 200
FRESH YEAST	g 25

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

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.