



SPIKE-LIKE BREAD

SAVOURY LEAVENED PRODUCT

DIFFICULTY LEVEL



DOUGH

INGREDIENTS

LE SPIGHE	Kg 10
WATER	g 5500-5800
FRESH YEAST	g 300

PREPARATION

Knead all the ingredients for about 15 minutes (spiral kneading machine), until the dough is smooth.

Anyway, keep on kneading until the dough is well elastic.

Make sure that the temperature of the dough at the end of the kneading is 26-27°C.

Let the dough rest for 5-10 minutes at 22-24°C, then divide it into 80g portions.

Roll the portions of dough up tight into long thin loaves.

Let the loaves rest for another 10 minutes, then use a stamp to imprint a spike-like decorative motif onto their surface.

Move the loaves onto well floured boards and transfer in the proofer room at 28-30°C, with relative humidity of the 70-80%, for about 50-60 minutes.

FINAL COMPOSITION

Bake at 220-230°C for about 18-20 minutes.

It is advisable to open the valve towards the end of the baking so as to allow bread to dry out well.

AMBASSADOR'S TIPS

If you like, you can add 400g of olive oil to make your dough richer in taste.