



ROLLS

STEP 1

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 DECÓ 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

INGREDIENTS

SARACENO DECO'

To Taste