



STEP 1

INGREDIENTS

CURCUBREAD

g 10.000

WATER

g 5.500-5.800

FRESH YEAST

g 300

POPPY SEEDS

g 50

To Taste

PREPARATION

Mix all the ingredients in a planetary mixer with a whisk until you obtain a homogeneous cream or mix them with an immersion mixer. Let it rest for about 5 minutes after which pour a correct dose according to the plate supplied and cook at 190-200°C for about 100 seconds.



RECIPE CREATED FOR YOU BY LUCIANO PARINETTI

PASTRY CHEF AND BAKER