



**STEP 1**

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**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**

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**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.