



# BREADSTICKS



Tested on model:  
CDT-107E



Weight before cooking:  
2.115 g  
Weight after cooking:  
1.540 g



Servings:  
70 pcs



Recommended tray or  
grid:  
6 nonstick t.GN 1/1  
20 mm



Total time:  
15'

PHASE									
1		0%	180°	12'	---	---	L	YES	O
2		0%	190°	3'	---	---	H	YES	O
3									
4									
5									
6									

## INGREDIENTS

Semolina flour: 600 g  
Flour "00": 200 g  
Manitoba flour: 200 g  
Sourdough: 100 g  
Extra virgin olive oil: 150 g  
Brewer's yeast: 10 g  
Fine salt: 30 g  
Water: 825 g

## PREPARATION

Mix the flours with sourdough in the mixer and start kneading, then gradually add olive oil and water, then add brewer's yeast and finally fine salt. Continue kneading until the dough becomes soft and elastic.

Divide the dough into pieces of 40 g each, knead them manually and let them stand for 30 minutes covered with a cloth. Stretch the breadsticks, place them on the trays and let rise for about 30 minutes.

Preheat the oven and cook following the parameters.