

STEP 1

FLOUR

INGREDIENTS			

g 5.000 g 2.500 WATER

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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.

STEP 2

INGREDIENTS

FIRST DOUGH	g 7.800
FLOUR	g 5.000
WATER	g 3.500-3.600
SALT	g 200
YORK EVOLUTION	g 100

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.

