



## ROLLS

### STEP 1

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#### 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

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#### INGREDIENTS

SARACENO DECO'

To Taste