

HOW TO MAKE

# Sourdough Grissini

MADE WITH

Original Durum

ITEM NUMBER

#20023

DESCRIPTION

Crispy Italian breadsticks with the unique flavor of durum sourdough

RECIPE

DOUGH

White Flour	100%
Original Durum	4%
Salt	2%
Dry Yeast	.7%
Butter	9%
Olive Oil	9%
Water	51%
 Total	 177.7%



DIRECTIONS

- Mix on 1st speed until all ingredients are incorporated.
- Mix on 2nd speed until full gluten development. Desired dough temperature is 75°F.
- Allow dough to ferment for 15 minutes.
- Sheet / roll out dough to 1/8"
- Cut in to 1/4" strips and place on parchment lined sheet pans.
- Proof 45-60 minutes
- Bake without steam for 15-18 minutes at 330°F-350°F until golden brown and crispy.

\* After mixing dough can be retarded until cold or overnight.

\* Try this recipe with one of our Tastalito flavors.

