

GARLIC AND PESTO BREAD STICKS

OVERVIEW

17-073

INGREDIENTS

Group Bread

Ingredient	KG	%
APITO SOFT DONUT MIX	0.250	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.003	1.30
Cold water	0.113	42.00
BAKELS PESTO BASE	0.025	10.00
Total Weight:		0.391

Group Toppings

Ingredient	KG	%
APITO GARLIC PASTE	0.020	1.60
Mozzarella Cheese	0.100	-
Total Weight:		0.120

Yield: 20 pieces x 20 grams

METHOD

How to do it:

1. Mix Apito Soft Donut Mix, Bakels Instant Active Dry Yeast and cold water in a mixing bowl. Add Bakels Pesto Herb when the dough is almost developed. Continue Mixing the dough until it is formed. Water is a variable.
2. Scale and roll the dough to strips. Cover and rest the dough for 10 minutes.
3. Re-roll the dough strips and make them longer.
4. Place the dough on a greased tray. Slightly flatten the dough strips.
5. Proof for 30-40 minutes.
6. Brush with egg wash.
7. Brush with Apito Garlic Paste and top with cheese.
8. Bake at 200°C for 12-18 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean