



Food Ingredients Specialist. Since 1953.

## Gran Puglia

### Mode of use

Gran Puglia	g. 1000
Water	g. 700
Fresh yeast	g. 30
Salt	g. 20

Knead by gradually adding water until the dough is smooth and homogeneous (dough temperature 25°C).

Give 20 minutes of rest.

Shape as desired.

Place in proving room at 30°C R.H. 80% for about 60 minutes.

Bake at 210°C for about 50 minutes (slab oven) for 500-gram pieces, with valves open the last 15 minutes.