



Food Ingredients Specialist. Since 1953.

Saraceno più

Mode of use

Saraceno più	g.	1000
Water	g.	520
Fresh yeast	g.	30
EVO Oil	g.	30

Mix all ingredients in planetary mixer 4 minutes on first speed and 4 minutes on second speed until smooth and well-formed.

Let stand at room temperature for 20 minutes.

Cut out 300 g batters and pre-shape, letting them rest 10 minutes.

Form into filoncino. Leaven in leavening frame at 30°C with 80% RH for 60 minutes.

Bake at 215°C for 20 minutes with initial steam, then open valves and continue baking at 205°C for another 15 minutes.