



CATEGORY

Bakery



FINISHED PRODUCT

Toast bread

ITALIAN TOAST

INGREDIENTS

Group 1

Ingredient	KG	%
Strong wheat flour	1.300	84.00
Water	1.000	65.00
Bakels Pane Maggia Bianco	0.250	16.00
Olive oil	0.075	5.00
Fresh yeast	0.040	2.50
Salt	0.035	2.00
Total Weight: 2.700		

METHOD

Mix the ingredients into an elastic dough. 6 min at first speed, 6-8 min on second speed. Leave to rest in a plastic tray for 1 hour. Roll out the dough to 3 mm thick.

Place a piece of the rolled-out dough over a sprayed baking sheet. Brush with water and add feta cheese, sun-dried tomatoes, olives and fresh rocket. Place the other piece of the rolled-out dough over. Brush the top with olive oil and sprinkle flour. Leave for fermentation for about 40 min and bake the product. After baking, when the product has cooled, cut into lengths and divide them into triangular pieces.