

Spicy alpine roll with pepper

INGREDIENTS

2 kg	SPICY GRANIX WITH PEPPER	8 kg	WHEAT FLOUR TYPE 550
0,4 kg	YEAST	ok. 5,5 kg	WATER



A METHOD OF PREPARING

1

PARAMETERS

Weeding time: 3 + 7

Cake temperature: 26 - 28°C

Weight of the cake: according to the plant

Aging of the cake: 15 min

Final fermentation: 35 - 40 min

Baking temperature: 240 - 210°C with steaming oven



Baking time: according to weight

3

Roll the pressed bites gently by hand into a spike and lay them down on baking appliances, baking boards or trays.

2

From all the listed ingredients prepare a cake.

4

Before putting it in the baking chamber, turn the billets upwards. Defrost with steaming of the baking chamber.

Bon appétit!

Smacznego



Przedsiębiorstwo Savpol
Spółka z ograniczoną
odpowiedzialnością Sp. K.

44-100 Gliwice, ul. Sowińskiego 7
T.: **+48 (32) 400 04 00**
e-mail: **savpol@savpol.pl**

