

# Gluten-free Grissini using SINGLUPLUS

RECIPE SERVICE

SINGLUPLUS	1.000 kg
Sugar/maple syrup	0.080 kg
Vegetable oil	0.100 kg
Sesame seeds, roasted	0.120 kg
Yeast	0.120 kg
Water	0.490 kg
<hr/> Total weight	<hr/> 1.910 kg

Mixing time:	4 + 6 minutes
Dough temperature:	30° C
Bulk fermentation time:	30 minutes
Scaling weight:	0.035 kg
Intermediate proof:	none
Processing:	grissini
Final proof:	60 minutes
1 <sup>st</sup> Baking temperature:	210° C
1 <sup>st</sup> Baking time:	12 minutes
2 <sup>nd</sup> Baking temperature:	170° C
2 <sup>nd</sup> Baking time:	15 minutes



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