

P01 | GRISSINO WITH BIGA, BUCKWHEAT AND SEEDS

INGREDIENTS PER BIGA

Biga: 18h a 17/20 gradi	
Flour "Infibra tipo1 W380"	500 g
Water	250 g
Fresh brewer's yeast	5 g

Mix the "biga" at first speed at final temperature of 18/20 degrees



**INFIBRA TIPO 1
W380**



**CEREALI&SEMI
SARACENO E SEMI**

INGREDIENTS FOR DOUGH

Biga	
Flour "Infibra Saraceno&Semi"	500 g
Malt	10 g
Water	400 g
Brewer's yeast	20 g
Salt	30 g
Evo oil	150 g

DIRECTIONS

Place in a mixer biga, flour, malt, yeast, part of the water and let it turn for about 7 minutes at first speed.

In the second phase of mixing (about 10 minutes): add the salt and the rest of the water at second speed. Pour flush with oil. Transfer the dough over greasy silicone boards and grease the seams on the surface. Cover and let it rest for about 1 hour. Divide it, stretch it out over molds micro-perforate or over molds with parchment paper.

Bake it at 210°/200° degrees with closed valve for about 12 minutes.