

## P47 | BREAD BUNS WITH SPIRULINA

### INGREDIENTS

"Infibra Cereals&Seeds Spirulina" Flour	1000 g
Water	510 g
Compressed brewer's yeast	20 g
Butter	170 g
Eggs	120 g
Sugar	53 g
Paste malt (8 gr if powdered)	17 g
Salt	23 g



**INFIBRA CEREALI&SEMI  
SPIRULINA**

### DIRECTIONS

Add to the mixing bowl: sugar, malt, eggs, yeast, and part of the water.

Mix until the ingredients are dissolved. Add the flour and knead, continuing to hydrate while incorporating the salt halfway through. Once full gluten development is achieved, add the butter in stages. Place the dough in a container to proof until at least doubled in size.

Divide into 100/120 g pieces, shape into balls, place on baking trays lined with parchment paper, and let rest for 30 minutes covered with plastic wrap.

Flatten slightly, cover with sesame seeds, and let rise for about 3 hours at room temperature (covered with plastic wrap) or in a proofing chamber.

Spray with milk and bake with initial steam at 230°C for about 11 minutes.