

## P79 | CRACKER AND BREADSTICK CORN AND BLACK

### INGREDIENTS POOLISCH

Infibra Corn/Black Flour	1000 g
Water (50%)	500 g
Extra vergin olive oil (16%)	160 g
Brewer's yeast ( 4%)	40 g
Salt ( 2%)	20 g
Malt (1%)	10 g



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MAIS / RISO VENERE**

### DIRECTIONS

Mix all ingredients except 20% of the recipe's water (100 grams). Once the dough is well developed, incorporate the remaining water. Divide the dough into portions as needed for the next steps.

**For crackers:** Portion 600-650g pieces and let rest at room temperature for about 30 minutes. Roll out with a sheeter to 2mm thickness and transfer to oiled 40x60cm baking trays. Dock with a dough docker, then brush with a mix of oil and salt. Cut into squares using a smooth or serrated pastry wheel. Proof at 30°C for 40 minutes or at room temperature for at least 60 minutes. Sprinkle with Maldon salt and/or spices if desired, then bake.

Bake in a convection oven at 165°C with steam for 1 minute, then continue baking for about 19 more minutes with the steam valve open, reducing the temperature to 140°C for the final minutes.

**For grissini (breadsticks):** After mixing, let the dough rest for about 10 minutes, then shape into a log. Oil the surface and cover. Let proof for 60-90 minutes. Cut into small pieces and stretch into grissini shapes on baking trays. Proof at 28°C for about 30 minutes, then bake in a convection oven at 170°C with moderate initial steam for about 15 minutes, opening the steam valve during the last 2/3 of baking time.