

Snowflake Standard White Bread Mix Recipes:

Breadsticks

SCALING OF INGREDIENTS				
INGREDIENTS	%	grams	grams	grams
Snowflake Professional Standard White Bread Mix	100	1 000	6 000	12 500
Instant dry yeast	1,4	14	84	175
Lukewarm water ±	55	550	3 300	6 875
Olive oil	5,0	50	300	625
Total weight ±		1 614	9 684	20 175
Makes		53-80 sticks	322-484 sticks	672-1008 sticks

Instructions:

1. Dissolve the yeast in the water and mix until fully dispersed.
2. Place the Snowflake Standard White Bread Mix into the mixing bowl. Add the yeast-water mixture and olive oil.
3. Mix using a spiral mixer:
 - 2 minutes on slow speed and
 - 6 minutes on fast speed
4. Mix until a smooth, elastic and well-developed dough is achieved. The final dough temperature should be 24–26°C.
5. Transfer the dough to a lightly oiled container. Cover and allow to rest for 45–60 minutes at ambient temperature until slightly increased in volume.
6. Sheet the dough to approximately 5–8 mm thickness, then cut into 8–12 mm wide strips using a cutter or pizza wheel. Scale each breadstick to approximately 20–30 g.
7. Lightly stretch or roll the strips to the desired length and place onto lined baking trays.
8. Proof for 15-20 minutes at room temperature.
9. Optional: Lightly brush with olive oil and apply toppings such as sesame seeds, coarse salt, herbs or grated cheese.
10. Bake at 180–200°C for 12–18 minutes until golden and crisp.
11. Cool completely on racks before packing and storing to maintain crispness.

Variations, Hints and Tips:

- Avoid over proofing as this can reduce the crunchiness.
- Optional variations: Garlic & herb, parmesan & black pepper and rosemary and sea salt.
- Ensure ovens are well preheated before baking.
- Add 1% garlic powder and 0,5% dried herbs to the dry mix for added flavour.

