

Special days
need something
special



June 18 International Picnic Day

Puravita Roll

Ingredients

Puravita Roll	
Flour	66 g
Easy Puravita Lady	34 g
Water	60 g
Fresh yeast	3 g
S500 Acti Plus	2 g
Puravita Decor	

Mixing Spiral	5' slow speed and 6' high speed
Dough Temperature	26°C
Intermediate proof	200 g
Scale	15'
Make Up	Make long 20 cm, roll in Puravita Decor and give 2 incisions
Final Fermentation	60' 28°C and 80% RH
Oven temperature °C	230° C
Baking Time	18' (the final 5' with open damper)

