Special days need something special

Puravita Roll

Ingredients

Puravita Roll	
Flour	66 g
Easy Puravita Lady	34 g
Water	60 g
Fresh yeast	З д
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)			June 1
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