

Italo's Recipe

“ Delicious walnuts Swivels “

Ingredients:

Italobread	1000	Gr
Water	550	Gr
Extravirgin olive oil	50	Gr
Yeast	30	Gr
Salt	15	Gr
California walnuts (chopped)	200	Gr

Procedure:

Mix Italobread with water, yeast and lastly add the salt.

It is recommended that you mix with water and 80% once the mixture gradually add the remaining 20%.

When the mixture is smooth and homogeneous, remove it from the machine and let it rest for 20 minutes at room temperature, covered with a plastic sheet.

Take the dough and spread it with a rolling pin to form a rectangle with height of about 1 cm.

Moisten the surface of the rectangle with water, using a brush, Sprinkle chopped california walnuts and wrap the rectangle of dough onto itself forming a big salami. adhere the dough well during forming.

Cut the sausage into small swivels of about 60 grams and deposited them on a baking pan with baking paper, let rise for about 40 minutes at a temperature of 26° c. covered with a plastic sheet.

Sprinkle with ground black pepper and bake at 190/200° c.

It is possible to vary the filling with other products, diced salami, prosciutto, almonds, etc

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