



**CHALKIDIKI
FLOUR MILLS SA**



QUALITY CONTROL LABORATORY

traditional quality

Bread sticks with Zacharoplastikis (Pastry flour)



	Ingredients	Quantity
1	Flour Zacharoplastikis	1000 g
2	Margarine (melted)	150 g
3	Sugar	150 g
4	Water	300-450 g
5	Salt	15 g
6	Seed oil	150 g
7	Baking powder	30 g
8	Yeast	30 g

PROCEDURE

Add the margarine, the baking powder and the sugar into the mixer and run until mixed well. While running the flour, the rest of the ingredients and finally the yeast and mix to achieve a homogenous and tight dough.

Let the dough raise and then remix to get a smooth dough.

Cut, mold and garnish with sesame.

Bake at 180° C until they get a bright color.

