

Mediterranean-style Sausage Rolls

using PIA DO MIX



Recipe for 36 pieces

Dough:

| | |
|---------------------|-----------------|
| Wheat flour | 0.500 kg |
| PIA DO MIX | 0.500 kg |
| Margarine | 0.050 kg |
| Water, approx. | 0.500 kg |
| Total weight | 1.550 kg |

Mixing time: 3 + 3 minutes, spiral mixer

Dough temperature: 21° C

Instructions for use: Fold in 0.400 kg roll-in shortening per each kg dough giving three single turns (maximum 1 cm) and one double turn. It is recommended to observe short relaxation times between the individual turns. Allow the ready-folded dough to relax for 15 – 30 minutes.

Filling:

| | |
|-----------------------|-----------------|
| Spiced sausage meat | 1.300 kg |
| Tomatoes, dried | 0.200 kg |
| Black olives, chopped | 0.300 kg |
| Fennel, ground | 0.020 kg |
| Garlic paste | 0.020 kg |
| Total weight | 1.840 kg |

Instructions for use: Blend the ingredients of the filling.
 Roll the dough out to 3 mm, cut into strips of 10 cm in width and put the filling into the centre of each strip. Fold in the sides and turn. Then cut into pieces of 9 cm in size and wash with egg. Subsequently, sprinkle with sesame and bake giving steam.

Baking temperature: 200° C, giving steam

Baking time: approx. 22 minutes