

GRISSINI

MAKES 8 LB 8 OZ/3.86 KG DOUGH. DDT: 78°F/26°C

INGREDIENT	BAKER'S %	U.S.	METRIC
High-gluten flour	100%	5 lb	2.27 kg
Instant dry yeast	1.66%	1¼ oz	40 g
Milk, room temp	45%	2 lb 4 oz	1.02 kg
Butter, soft	15%	12 oz	340 g
Olive oil	3.75%	3 oz	90 g
Salt	2.5%	2 oz	60 g
Malt syrup	1.9%	1½ oz	40 g
Olive oil, for brushing		As needed	As needed
Optional garnishes: Coarse salt, poppy seeds, and sesame seeds		As needed	As needed

1. Combine the flour and yeast. Add the milk, butter, olive oil, salt, and malt to the mixer, then add the flour and yeast. Mix with the dough hook attachment on low speed for 4 minutes and on medium speed for 3 minutes. The dough should be very stiff. Mix to the improved stage of gluten development. Let the dough rest for 15 minutes.
2. Bulk ferment the dough until nearly doubled, about 30 minutes.
3. Line sheet pans with parchment paper.
4. Using a rolling pin, roll the dough into rectangles 12 in/30 cm long and the width of the rollers on a pasta machine.
5. Starting with the rollers at the widest opening and resetting them to the next setting after each complete pass, roll the dough through the pasta machine until it is the desired thickness, about ¼ in/0.6 cm or setting number 5 on most pasta machines. Trim one short edge to even it; this is the edge that should be fed into the pasta machine.
6. Using the fettuccine cutter attachment or by hand, cut the dough lengthwise into strips ¼ in/0.6 cm wide. Lay the strips crosswise on the parchment-lined sheet pans, making sure they do not touch. Brush the strips lightly with olive oil.
7. Proof, covered, until the dough rises slightly, about 30 minutes. Brush the grissini lightly with olive oil and scatter with salt and any other optional garnishes, if using.
8. Bake in a 360°F/182°C convection oven until the grissini are golden brown, 8 to 12 minutes. Cool completely on racks.

Feeding grissini through a pasta machine



CHEF'S NOTE

In step 1, just after mixing you may add inclusions such as cheese, sun-dried tomatoes, herbs, or roasted garlic. Just make sure any inclusions are finely chopped.



FROM TOP TO
BOTTOM: Plain
grissini, grissini
with poppy seeds,
and grissini with
sesame seeds

