

## PEPPER BISCUITS

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Dating back Middle Ages and Roman times, these breadstick like biscuits have hints of black pepper and fennel. They can also be boiled similar to a bagel then baked.

Total dough weight		2.950 kg
Ingredients	%	Kilograms
Bread flour*	100.00	1.600
Water	40.00	0.640
Corn oil	30.00	0.480
Fresh yeast	7.50	0.120
Salt	3.13	0.050
Cracked black pepper	1.88	0.030
Fennel seeds	1.88	0.030
Totals	184.38	2.950

\*Protein 11.5% to 12 %

## Process - Pepper Biscuits

Mix	Type of mixer	Spiral
	Mix style	Improved
	1 <sup>st</sup> speed	0:03
	2 <sup>nd</sup> speed	0:03
	Water temperature	70°F
Ferment	Time/temperature	0:30 at 72°F
Shape	Divide	50 g
	Preshape	Round
	Rest	0:10
	Shape	8" sticks
	Proofing device	Sheet tray, 12 per row
Bake	Garnish	Egg wash
	Time/temperature	0:25–0:30 at 375°F