



Seelen

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Piece 8

light and airy breadsticks with salt and caraway seeds

Dough

300 g semi-white flour

1½ tsp salt

¼ cube of yeast (about 10 g)

200 ml water

Flour for dusting

Shaping

Water for brushing

2 tbsp coarse-grain sea salt

2 tbsp caraway

Additional information

Created on 26.01.2022

