

Cheese Bread Stick



PT MANUNGGAL PERKASA

INGREDIENTS:

• MELATI flour	500 gr
• Grated cheddar cheese	150 gr
• Instant yeast	8 gr
• Salt	5 gr
• Water	215 gr
• Olive oil	105 gr

ADDITIONAL INGREDIENTS:

• Olive oil (for brushing)	as needed
• Grated cheddar cheese (for sprinkling)	as needed
• Parmesan cheese (for sprinkling)	as needed



HOW TO MAKE:

1. Mix Melati flour, cheese, instant yeast, and salt until well combined.
2. Add water gradually while kneading, then incorporate the olive oil and knead until smooth; it doesn't need to be elastic.
3. Divide the dough into two parts. Roll out the dough thinly, then cut it into strips using a pizza cutter or a regular knife. Place the strips on a baking sheet lined with a silicone mat.
4. Brush the top with olive oil and sprinkle with grated cheddar cheese and Parmesan cheese.
5. Bake at 150°C (using the top heat) for about 35 minutes until crispy and dry.

Yields approximately 760 grams.

**RECOMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

