

HAITOGLOU BROS S.A.

PACKAGED FOODS



SESAME STICKS

INGREDIENTS

- 4 cups of hard flour
- 1 ¼ cup of water
- 2 table spoons of milk
- 1 tea spoon sugar
- 1 ½ tea spoon salt
- 2 tea spoons of dry yeast
- ¼ cup of Virgin Sesame oil for the sticks
- 1 cup of Sudan sesame seeds

PREPARATION

In the mixer we mix the flour, water, sugar, salt and yeast. We allow the mixture to be kneaded and to rise. We take the dough out of the mixer and spread it on a surface. We spread the dough with the rolling pin into a rectangle sheet (appx. 30 x 40 cm and 0.5cm thick). We cut the dough with a knife into narrow stripes of 20cm length. We then wipe the stripes with the virgin sesame oil and roll them into the Sudan sesame seeds. We strain each stripe holding it from the ends to shape the sticks. Place them on an oiled and floured baking tin or and bake at 170° C, for 12-15 minutes appx.