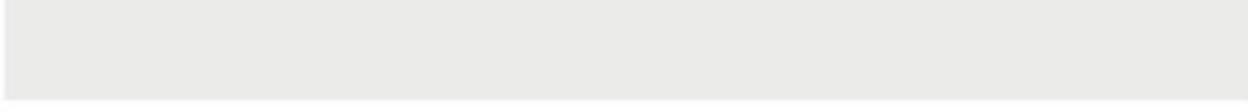


KICA



- Monitor the mixing process and the temperature of the dough, it shouldn't be higher than 24 °C / 75 °F.





•





•
•
•
•
•



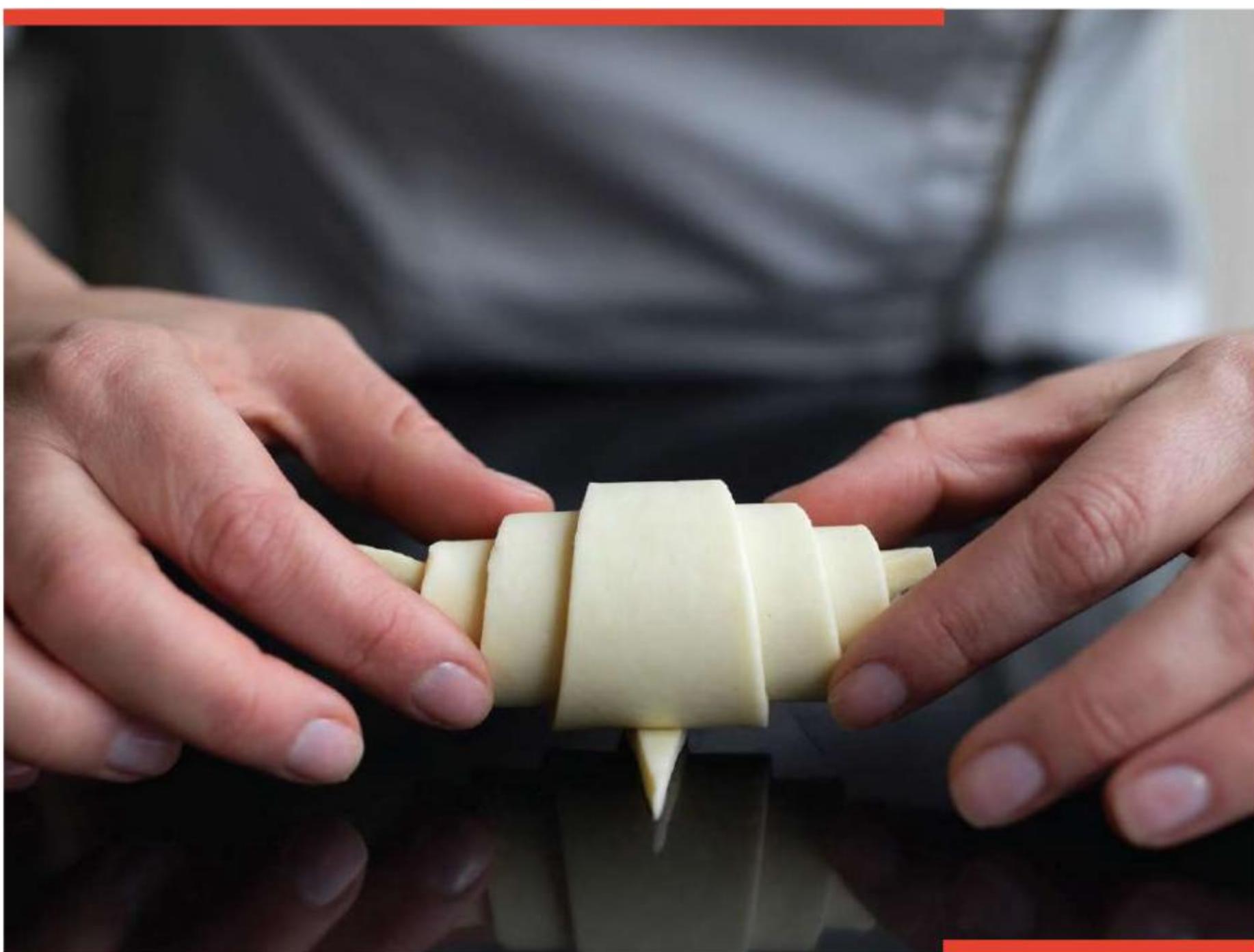
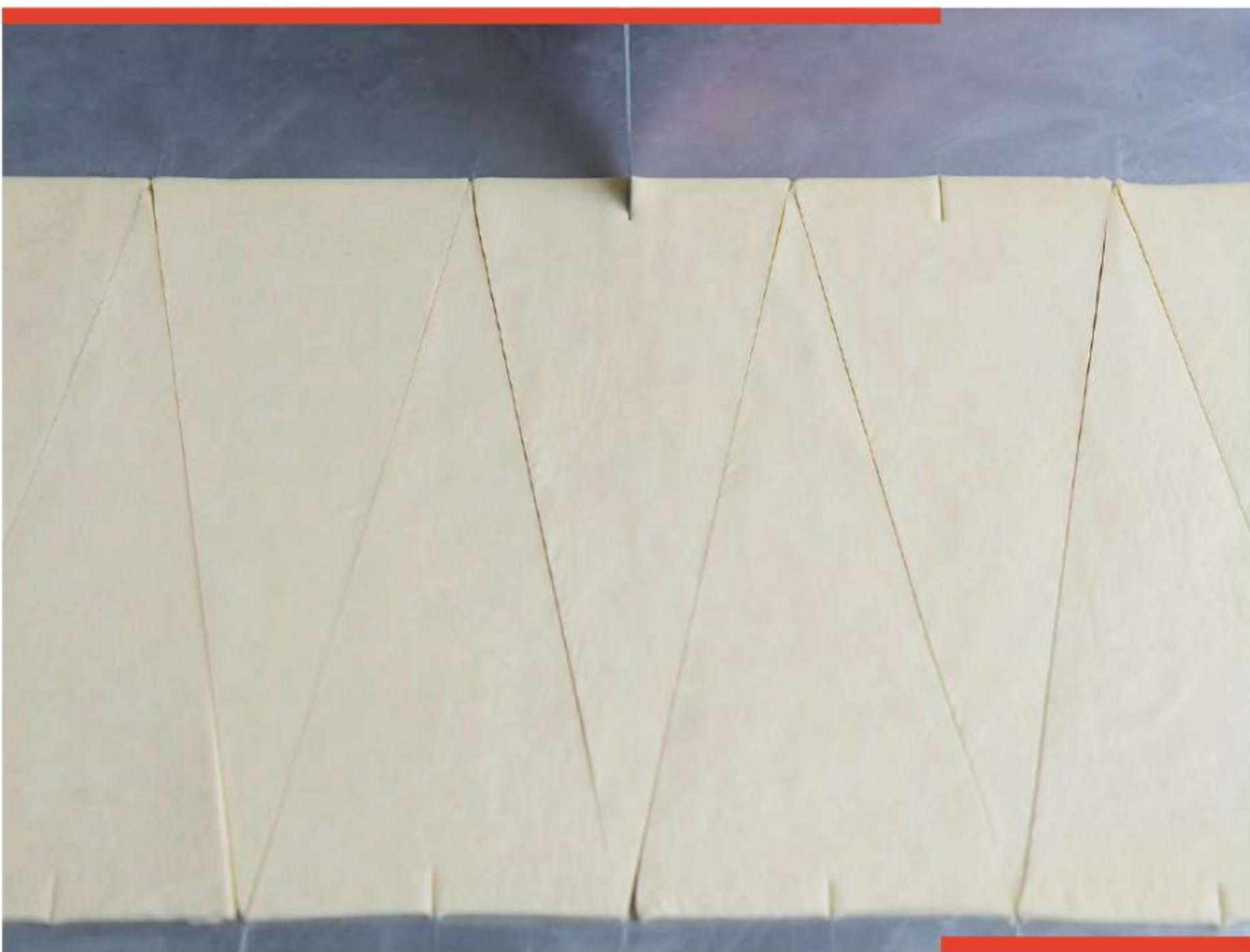
•
•



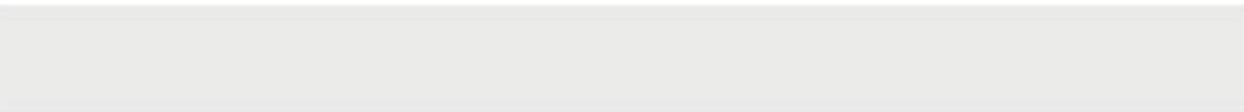
KICA

international
culinary
academy





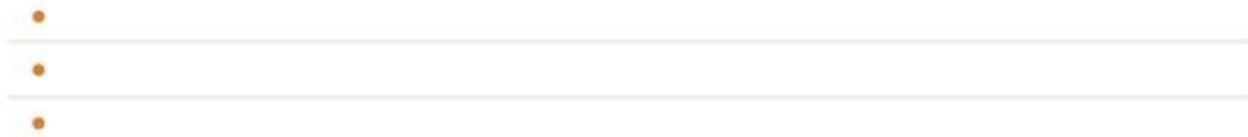




-
-
-
-



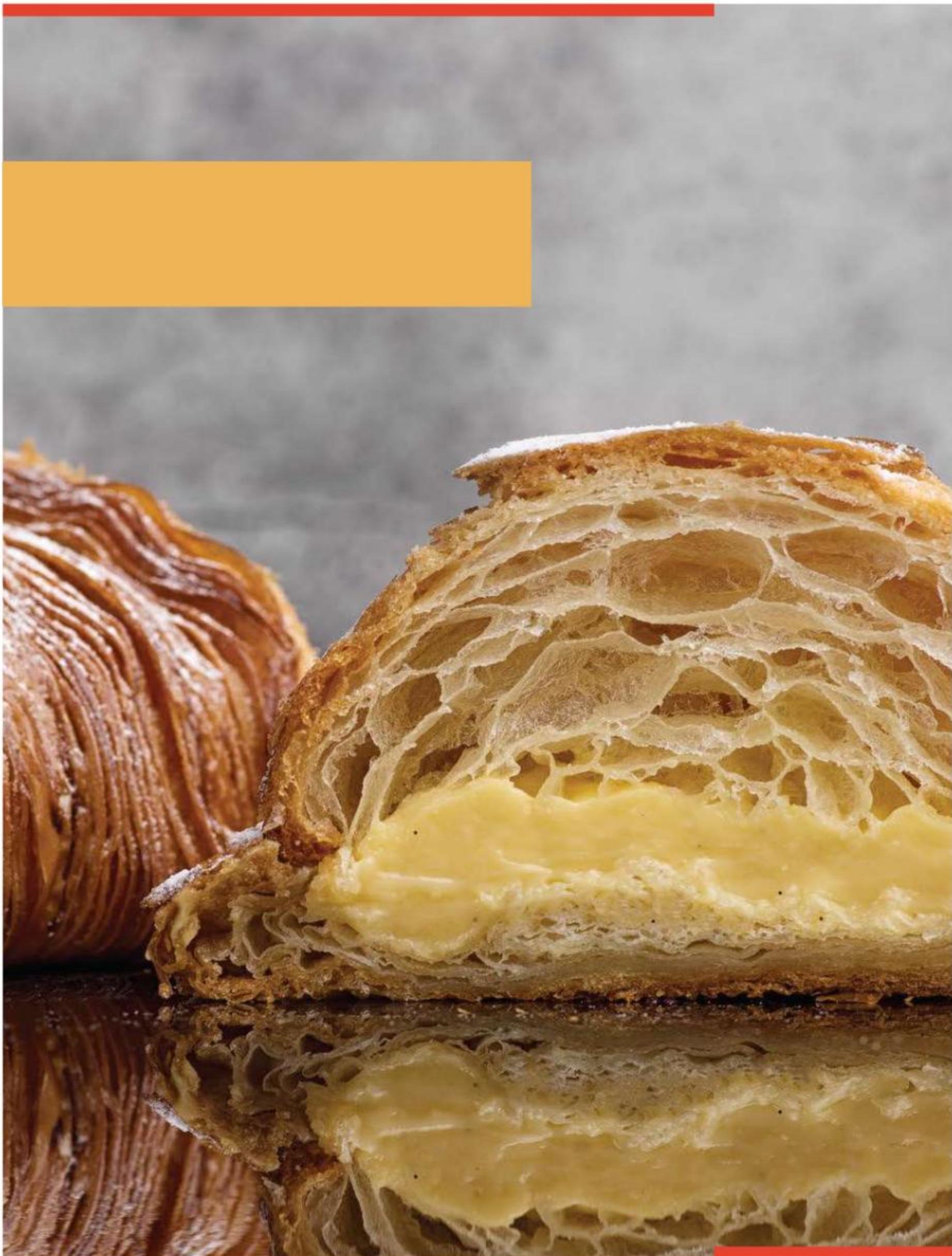
⌚ <https://youtu.be/iMfKBVKrd6s>





KICA

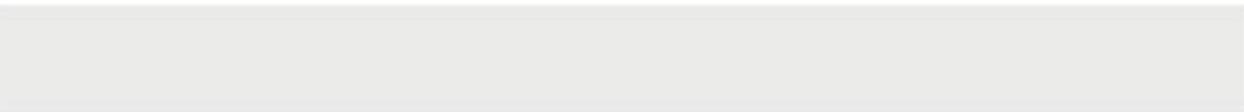
international
culinary
academy







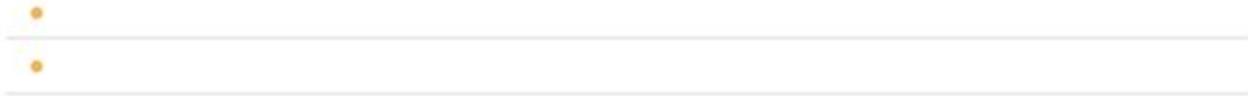




-
-
-
-



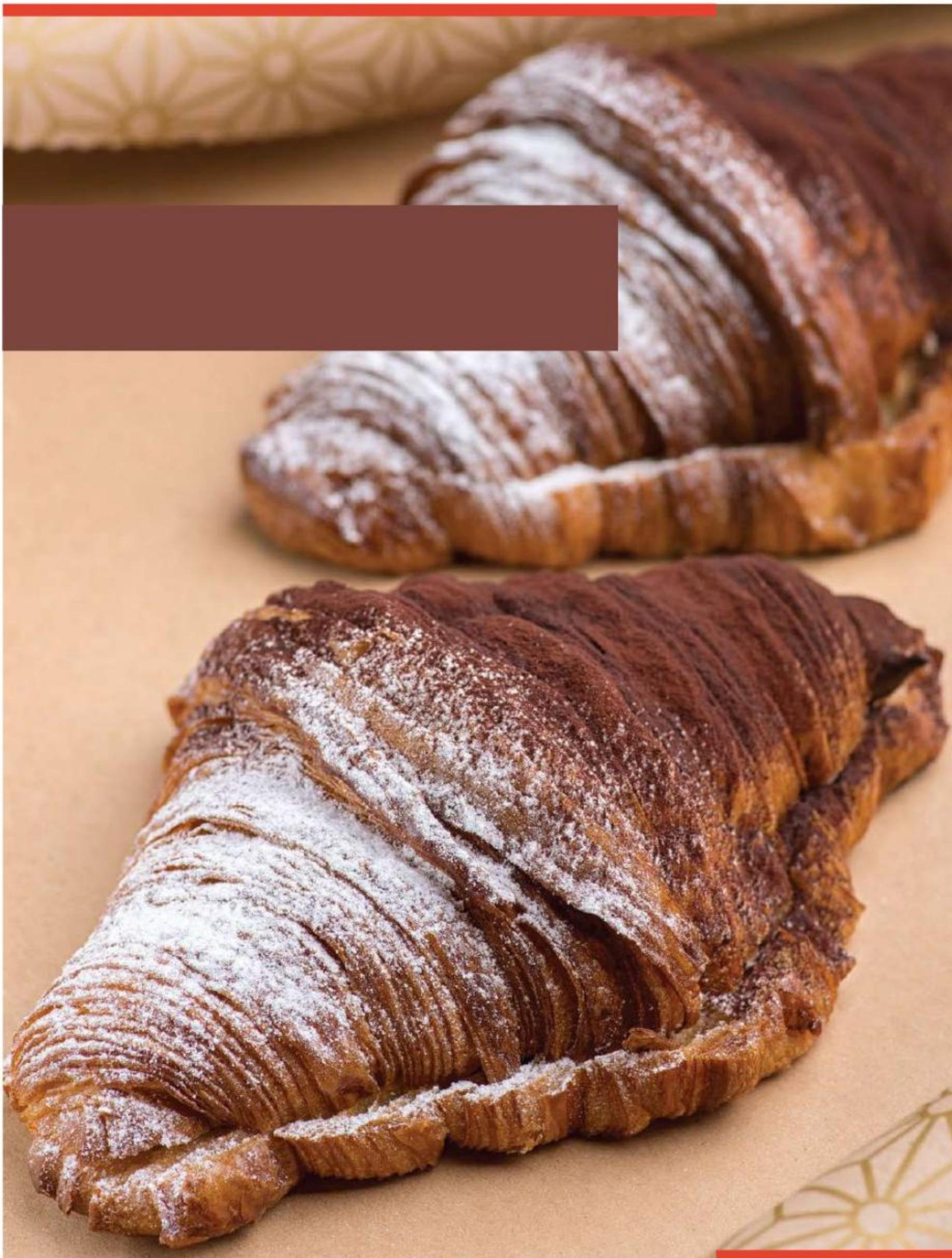
⌚ <https://youtu.be/iMfKBVKrd6s>





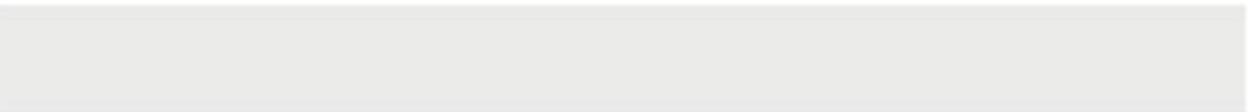
KICA

international
culinary
academy









-
-
-
-



⌚ <https://youtu.be/iMfKBVKrd6s>



KICA

international
culinary
academy

◆100





-
-
-
-
-

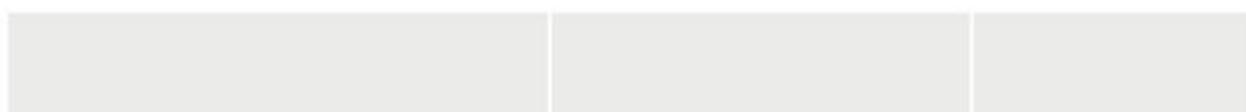


KICA

international
culinary
academy

◆100







•
•



•
•
•
•
•
•
•
•
•
•
•
•
•
•
•
•
•
•

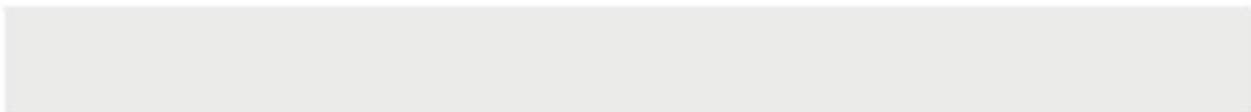


•





-
-
-

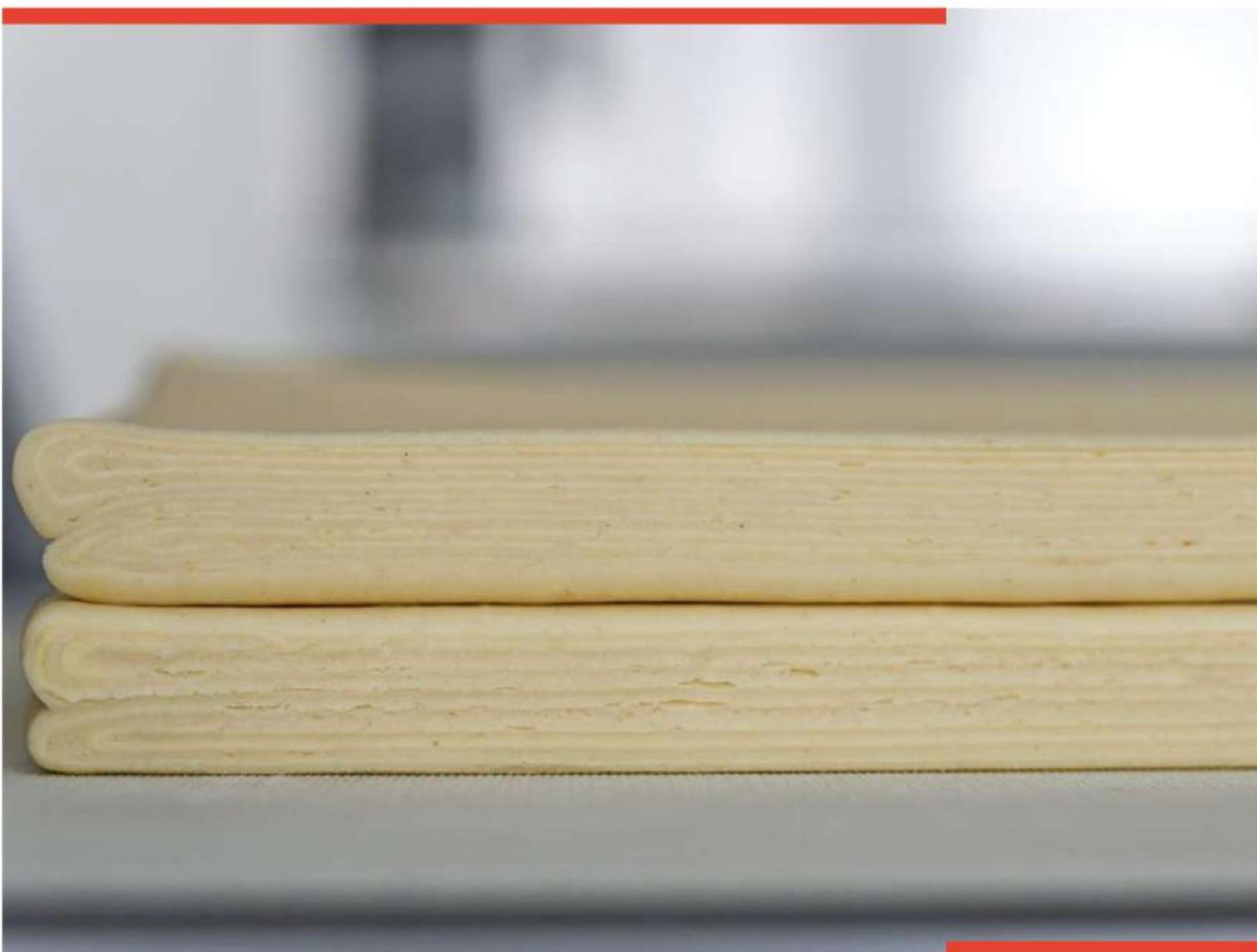


-
-
-





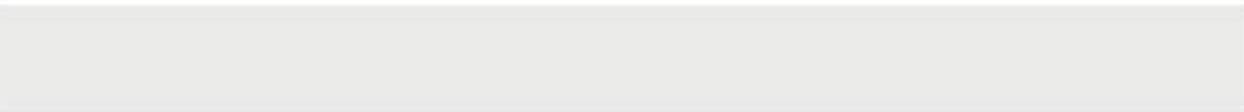






.





-
-
-
-

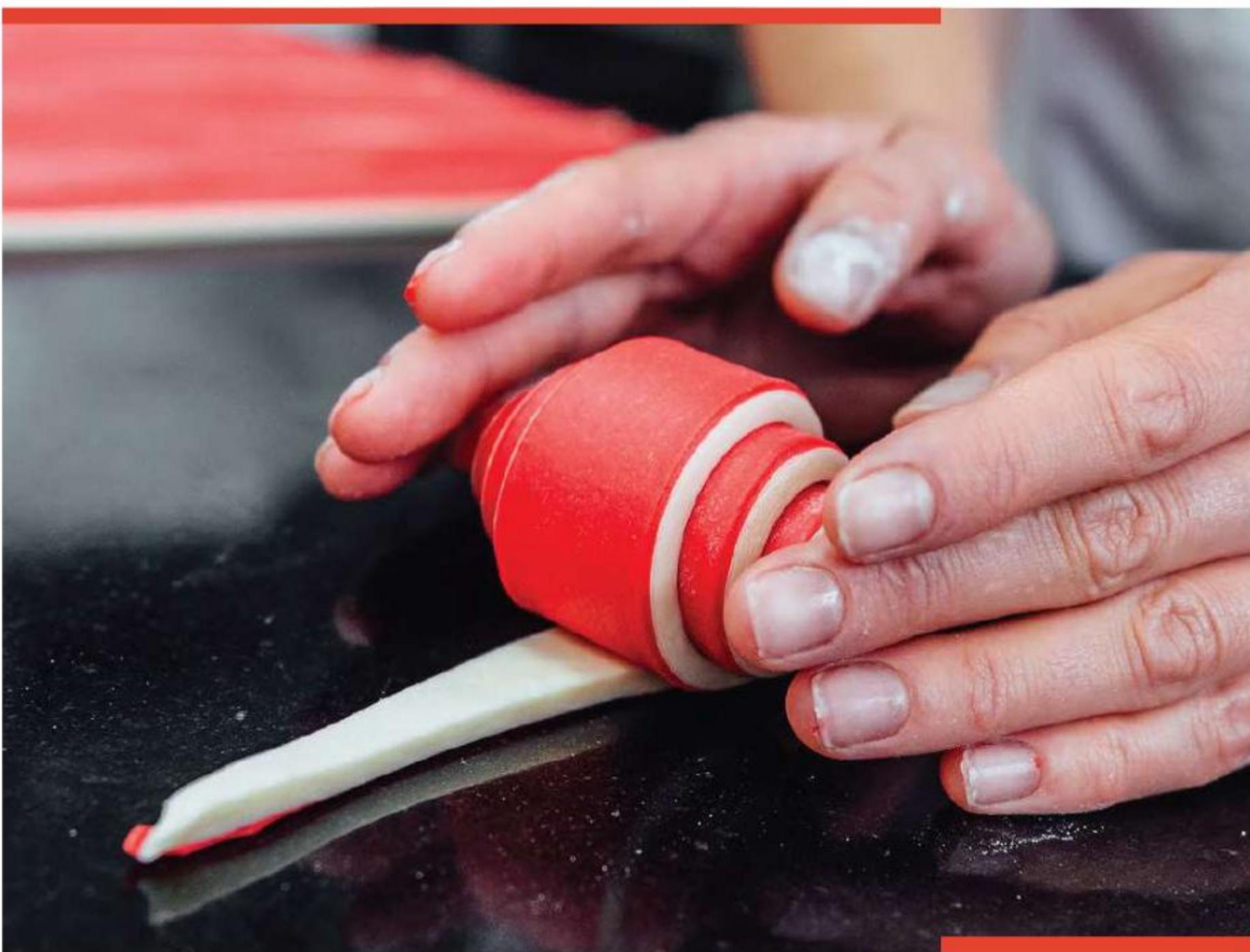


⌚ <https://youtu.be/iMfKBVKrd6s>

KICA

international
culinary
academy



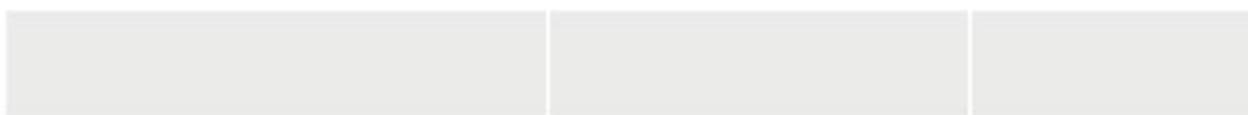




•
•
•
•
•
•
•
•
•
•



•



•
•
•
•
•
•
•
•
•
•
•
•
•
•
•
•
•
•

