

BAGUETTE ET CHOCOLAT

OVERVIEW

18-009

INGREDIENTS

Group Baguette

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS ARTISAN 7% CONCENTRATE	0.070	7.00
FINO MALT BASE	0.035	3.50
Cold water	0.700	70.00
Salt	0.020	1.97
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.015	1.50
PETTINA NON-TEMPERING DARK CHOCOLATE	0.080	8.00

Total Weight: 1.920

Yield: 5 pieces x 350 g

METHOD

How to do it:

1. Combine all ingredients except for Fino Chocolate Chips and mix on low speed for 5 minutes.
2. Mix on high speed for 10 minutes or until fully developed.
3. Ferment the dough for an hour.
4. Scale dough to 350 grams.
5. Add a few chips of chocolate in the middle while molding the baguette.
6. Place onto flour dusted trays.
7. Proof for an hour. Preheat oven at 240°C.
8. Score. Inject with steam and bake at 230°C for 10 mins.
9. Open damper and bake for another 20-30 mins at 210°C.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet



FINISHED PRODUCT

Baguette