



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean



FINISHED PRODUCT

Baguette

BAGUETTE FRUIT BITES

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS ARTISAN 7% CONCENTRATE	0.120	12.00
Cold water	0.700	70.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	2.00
Salt	0.015	1.50
Total Weight:	1.855	

Group Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% BLUEBERRY	0.350	-
BAKELS LES FRUITS 50% STRAWBERRY	0.350	-
BAKELS KIWI FRUIT FILLING	0.350	-
Total Weight:	1.050	

Group Hot Glaze

Ingredient	KG	%
Donut Glaze Neutral	0.220	-
Total Weight:	0.220	

METHOD

How to do it:

1. Combine all ingredients and mix on low speed for 9 minutes.
2. Mix for 11 mins on top speed until fully-developed.
3. Scale 350 grams dough and mould into baguette shape.
4. Dry proof for 1 hour.
5. Pre-heat oven at 240°C.
6. Score. Inject with steam and bake at 230°C for 10 minutes.
7. Open damper and bake for another 20-30 minutes at 210°C.
8. Cool down and slice.
9. Put desired topping then bake for 30 min @140°C (convection).
10. Brush with ready to use donut glaze neutral.

Option 1:

1. Brush with Bakels Apito Garlic Paste and bake again for 20 min at 150°C.

Option 2:

1. Top with Bakels Les fruit fillings and bake again for 20 min at 150°C.
2. Boil the Donut Glaze Neutral then brush in the baked fruit bread. Cool down.

Option 3:

1. Dip in sugar and bake again for 20 min at 150°C.