

# CHIA FRENCH BAGUETTE

## OVERVIEW

19-173

## INGREDIENTS

### Group 1

| Ingredient                                 | KG    | %     |
|--|-------|-------|
| Bread Flour                                | 0.350 | 75.00 |
| BAKELS CHIA SEED BREAD CONCENTRATE         | 0.150 | 25.00 |
| BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST | 0.010 | 2.00  |
| Salt                                       | 0.013 | 2.50  |
| BAKELS FERMDOR DURUM                       | 0.020 | 4.00  |
| Water (1)                                  | 0.375 | 75.00 |
| Total Weight: 0.918                        |       |       |

Yield: 2 pcs

## METHOD

How to do it:

1. Mix all ingredients in a spiral mixer for 4 minutes at low speed and 4 minutes at high speed or until developed.
2. Bulk ferment for 90 minutes at room temperature in an oiled container.
3. Scale the dough into 400g each.
4. Rest for 15 minutes.
5. Mold into elongated shape
6. Dry proof for 30-45 minutes.
7. Score.
8. Bake at 240°C with steam.
9. Open damper after 20 minutes of baking then continue baking until golden brown.



## DISPLAY CONDITIONS

Room Temperature, Warm



## CATEGORY

Artisan Breads



## FINISHED PRODUCT

Baguette