

CRISP FRENCH STICKS AND ROLLS

OVERVIEW

06-041

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
Salt	0.019	1.88
BAKELS CRUSTY BREAD CONCENTRATE	0.031	3.12
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.009	0.88
Water	0.575	57.50
Total Weight: 1.634		

Yield: 10 x 150-g dough

METHOD

How to do it:

1. Place bread flour, Bakels Crusty Bread Concentrate, Bakels Instant Yeast and water in a spiral mixer. Develop dough thoroughly.
2. Allow to recover 5 to 10 minutes.
3. Divide and mold as desired.
4. Proof in a fairly dry proofer, then bake with plenty of steam at 230°C.
5. Open vent for last 5-10 minutes of baking to enhance the crisp crust.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean