

FRENCH BREAD

OVERVIEW

20-033

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.500	100.00
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



CATEGORY

Artisan Breads



FINISHED PRODUCT

Baguette