

# FRENCH BREAD

## OVERVIEW

06-057

## INGREDIENTS

### Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS CRUSTY BREAD CONCENTRATE	0.030	3.00
Salt	0.019	1.88
Cold water	0.570	57.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.010	1.00
Total Weight: 1.629		

**Yield:** 10 x 150-g dough

## METHOD

How to do it:

1. Mix all ingredients for 2 minutes on slow speed.
2. Continue mixing for 6 minutes on high speed.
3. Allow dough to recover for 5 minutes.
4. Scale to 150 grams for baguette.
5. Rest for 5 minutes.
6. Mold into French baguette
7. Proof.
8. Score and bake at 230°C for 25 minutes with steam.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Breads, Lean



## FINISHED PRODUCT

Baguette