

GRAIN BAGUETTE

OVERVIEW

17-017

INGREDIENTS

Group Dough

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS ARTISAN 7% CONCENTRATE	0.120	12.00
Water	0.670	67.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.014	1.40
FINO GRAIN BASE	0.100	10.00
Salt	0.023	2.30
Total Weight: 1.927		

Yield: 4 pieces x 450 grams

METHOD

How to do it:

1. Mix all ingredients in a spiral mixer for 9 minutes on low speed.
2. Mix further for 10 minutes on fast speed until dough is fully developed.
3. Remove from the bowl and bulk ferment for an hour.
4. Scale 450 grams dough and mold into a baguette shape.
5. Place on a flour dusted tray and dry proof for 45 minutes to an hour.
6. Score and bake with steam at 230°C for 20 minutes. Open damper after the first 10 minutes of baking.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean



FINISHED PRODUCT

Baguette