

HERB BAGUETTE

OVERVIEW

00-027

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.020	2.00
Salt	0.020	2.00
BAKELS COUNTRY HERB	0.060	6.00
BAKELS LECITEX	0.010	1.00
Water	0.550	55.00
BAKELS SHORTENING	0.010	1.00
SSL	0.005	0.50
Vital wheat gluten	0.010	1.00
Total Weight: 1.685		

Yield: 11 x 150g

METHOD

How to do it:

1. Mix all ingredients until fully developed.
2. Scale into 150 gram pieces then round.
3. Cover and rest for 15 minutes.
4. Mold.
5. Place in plastic bags. Freeze.
6. Thaw.
7. Proof for 80-90 minutes.
8. Score using a sharp blade.
9. Bake with steam at 220°C for 20 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean



FINISHED PRODUCT

Baguette