

PARISETTE

OVERVIEW

13-029

INGREDIENTS

Group Polish

Ingredient	KG	%
Bread Flour	0.658	100.00
Water (23-25°C)	0.658	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.005	0.75

Total Weight: 1.320

Group Dough

Ingredient	KG	%
Bread Flour	1.340	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.007	0.50
Water (23-25°C)	0.660	49.25
BAKELS CRUSTY BREAD CONCENTRATE	0.040	3.00
Salt	0.046	3.43

Total Weight: 2.093

Yield: 5 x 400 grams

METHOD

How to do it:

Polish:

1. Combine all ingredients.
2. Mix on low speed for 1 minute then mix on 2nd speed for 2 minutes.
3. Target polish temperature is 24°C.
4. Transfer polish in a container with enough room for polish to rise.
5. Ferment polish at room temperature for 60 minutes.
6. Store polish in a cool area at 5°C. Polish may be stored up to 48 hours.
7. Maturation process is finished when a fine bubble formation shows on the surface.

Dough: (target dough temp = 24°C)

1. Mix dough ingredients (except salt) and polish on low speed for 10-12 minutes or until 90% developed.
2. Add salt. Shift to high speed and mix until fully developed (2-4 minutes).
3. Get dough temperature. Round dough and ferment for 60-75 minutes in a container coated with oil.
4. Scale into 400-gram portions.
5. Gently round.
6. Mold firmly into shape and place on pans lined with waxed paper and generously dusted with flour.
7. Proof at room temperature for approximately 55 minutes.
8. Score under the surface.
9. Bake on oven hearth for 10 minutes at 250°C with steam.
10. Release vent, reduce temperature to 230°C and bake further for 15-20 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Artisan Breads, Crusty Rolls



FINISHED PRODUCT

Baguette