



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Lean



FINISHED PRODUCT

Baguette

SMOKED BAGUETTE

OVERVIEW

18-025

INGREDIENTS

Group Baguette

Ingredient	KG	%
Bread Flour	1.000	100.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.017	1.67
Salt	0.020	2.00
BAKELS FERMDOR SMOKED	0.080	8.00
BAKELS CRUSTY BREAD CONCENTRATE	0.030	3.00
Water	0.680	68.00
Total Weight: 1.827		

Yield: 12 x 150g

METHOD

How to do it:

Baguette:

1. Combine all ingredients in a spiral mixer and mix on low speed for 2 minutes.
2. Shift to high speed and mix for 5 minutes or until dough is developed.
3. Bulk ferment the dough in oiled container for 60 minutes at room temperature.
4. Scale to 150g. Round and rest for 20 minutes.
5. Mold into baguette shape and place on greased perforated trays.
6. Proof for 40 minutes.
7. Bake at 220-230°C for approximately 40-50 minutes.
8. Pull out damper after the first 20 minutes of baking.