



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

RUSTIC BAGUETTE MIX 100%

INGREDIENTS

Group Ingredients

Ingredient	KG
Rustic Baguette Mix 100%	2.000
Yeast	0.040
Water	1.400
Total Weight:	3.440

METHOD

Place all ingredients into a spiral mixer and mix for 2 minutes on a slow speed and 6 minutes on a high speed. Transfer the dough into a lightly oiled plastic bucket and bulk ferment for 45 minutes covered. Scale dough into 250g or 150g then mould and rest for 10 minutes and then mould into desired shapes . Final proof \pm 35 minutes outside proofer covered. Bake at \pm 240°C for \pm 35 minutes. For the last 5 minutes open dampers.