



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Baguette, Muffin

# RUSTIC BAGUETTE MIX

## INGREDIENTS

### Group Ingredients

Ingredient	KG
Rustic Baguette Mix	2.050
Yeast	0.040
Water	1.400
<b>Total Weight:</b>	<b>3.490</b>

## METHOD

Place all ingredients into a spiral mixer and mix for 2 minutes on slow speed and 6 minutes on high speed. Transfer the dough into a lightly oiled plastic bucket and bulk ferment for 45 minutes covered. Scale dough into 250g or 450g then mould and rest for 10 minutes and then mould to desired shapes. Final proof  $\pm 35$  minutes outside proofer covered. Bake at  $\pm 240^{\circ}\text{C}$  for  $\pm 35$  minutes, for the last 5 minutes open dampers.