



CATEGORY

Bakery



FINISHED PRODUCT

Baguette, Sourdough bread

BAGUETTE

INGREDIENTS

Group Dough

Ingredient	KG	%
Wheat flour Extra	1.500	100.00
Water	1.000	61.00
Bakels Sourdough Ciabatta	0.140	9.00
Bakels Dry Yeast	0.020	1.00
Total Weight: 2.660		

METHOD

- 1: Mix all ingredients in a dough mixer.
- 2: Run the dough 4 min slowly and 6min quickly.
- 3: Let the dough rest under a cloth or in a plastic box with a lid, for about 1 hour depending on room temperature.
- 4: Weigh suitable pieces and make a baguettes.
- 5: Place the baguettes on suitable plates.
- 6: Ferment the baguettes for about 50-60 minutes in a fermentation cabinet.
- 7: Make some nice cuts on the top of the bread.
- 8: Bake off input temp 240C lower to 210C, bake approx. 18-20 min