



CATEGORY

Bakery



FINISHED PRODUCT

Bread

JOGGA BREAD BASE BAGUETTES

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	1.000	67.00
Water	1.000	67.00
Bakels Jogga Bread Base	0.500	33.00
Aromatic Baking Malt Special	0.100	7.00
Rye sourdough	0.030	2.00
Bakels Dry Yeast	0.015	1.00
Total Weight: 2.645		

METHOD

1. Place all of the ingredients into a mixing bowl.
2. Mix on standard speed till gluten develops.
3. Place in an oiled container and fold the dough from the sides. Leave for bulk fermentation for 60 minutes.
4. Fold again but this time from the corners. Leave the dough another 30-60 minutes. Make sure the dough does not raise too much.
5. Scale and shape to baguettes. Place on woodblock.
6. Dry prove for approximately 40 minutes.
7. Bake on stone brick at 270 > 220°C. Bake with steam and release after five minutes. Leave the dampers partly open.