



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

BBQ



FINISHED PRODUCT

Baguette, Crusty Bread, Occasion
Bread

ARTISAN BAGUETTE: FERMDOR® ACTIVE

INGREDIENTS

Group : Group 1

Ingredient	KG	%
Flour	10.000	100.00
<u>Fermdor® Active Durum</u>	0.400	4.00
Salt	0.200	2.00
Cold water	7.500	75.00
Total Weight: 18.100		

Yield: 56 Baguettes

METHOD

1. Add all ingredients into a spiral mixer.
2. Mix for 5 minutes on slow speed and 8 minutes on fast speed, until fully developed.
3. Bulk for 45 minutes.
4. Scale at 320g.
5. Prove for 60 minutes at 28°C, 75% humidity.
6. Bake at 240°C, with steam for 24 minutes.
7. Open damper for the final 8 minutes.