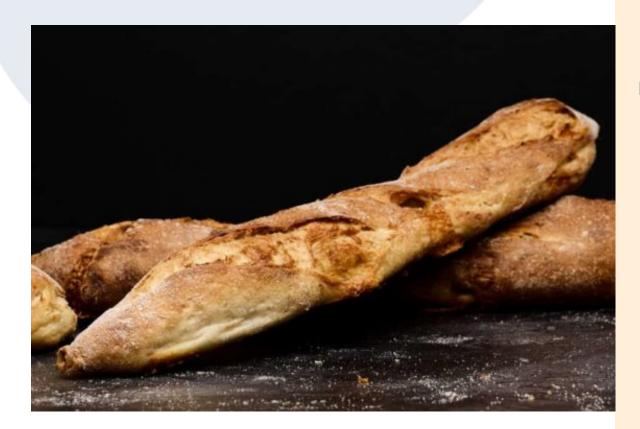


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ARTISAN BAGUETTE: FERMDOR® ACTIVE

INGREDIENTS

Group : Group 1

Ingredient	KG	%
Flour	10.000	100.00
Fermdor® Active Durum	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.



OCCASION

BBQ



FINISHED PRODUCT

Baguette, Crusty Bread, Occasion Bread