



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Baguette, Crusty Roll

CRUNCHY FRENCH BAGUETTE RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	16.000	100.00
Yeast	0.500	3.10
Salt	0.240	1.50
French Improver	0.040	0.25
Water	8.500	53.10
Total Weight: 25.280		

METHOD

1. Add all ingredients into a spiral mixing bowl and mix for 2 minutes on slow speed and 6 minutes on fast speed, until the dough is fully developed.
2. Dough temperature should be 23-26°C.
3. Scale at desired weight.
4. Prove for 45-60 minutes.
5. Bake at 215°C for 30-40 minutes.