



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Baguette, Multiseed, Occasion Bread

MULTISEED BAGUETTE

INGREDIENTS

Group 1

Ingredient	KG
Wheat flour	4.000
Country Oven® Multiseed Bread Concentrate	4.000
Yeast	0.200
Water	3.400
Sesame seeds	-
Poppy seeds	-
Total Weight:	11.600

Yield: 42 batons / 21 sticks

METHOD

1. Add all ingredients into a spiral mixing bowl and mix for 3 minutes on slow speed and 7 minutes on fast speed, until fully developed.
2. Dough temperature should be 23-26°C.
3. Scale at 275g for baton and 550g for stick.
4. Prove for 50-60 minutes.
5. Bake at 230°C for 30 minutes.