



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

BBQ



FINISHED PRODUCT

Baguette, Crusty Bread, Occasion
Bread, Speciality Bread

BAGUETTE WITH SMOKED SOURDOUGH

INGREDIENTS

Group 1

Ingredient	KG	%
Wheat flour	10.000	100.00
Salt	0.250	2.50
<u>Fermidor® Smoked</u>	0.200	2.00
<u>Lecitem® 1000</u>	0.200	2.00
Yeast	0.150	1.50
Water	6.300	63.00
<u>Fermidor® W Germ Liquid</u>	0.300	3.00
Total Weight: 17.400		

Yield: 50 baguettes

METHOD

1. Add all ingredients into a spiral mixing bowl.
2. Mix for 8 minutes on slow speed and 5 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Bulk for 60 minutes at a controlled temperature of 25-28°C, covered with plastic and fold after 30 minutes.
5. Scale at 320g and mould into a baguette shape.
6. Prove for 30-40 minutes at a controlled temperature of 25-28°C, 85% relative humidity.
7. Dry out the baguette surface for approximately 10 minutes in the fridge, then cut three or more times at a 45° angle.
8. Bake at 210-230°C for 25-30 minutes, with steam.

9. Pull out damper after 15 minutes.