

RapsMax Baguette with tomato

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Dough

10.000 kg	wheat flour T 550 / 700
4.000 kg	RapsMaxMix (4242)
8.700 kg	water (approx.)
0.300 kg	yeast
0.300 kg	salt
2.500 kg	dried tomatoes (add before end of kneading)
0.200 kg	olive oil (add at end of kneading time)
<u>26.000 kg</u>	<u>Dough</u>

Kneading time: 5 - 7 minutes at low speed
4 - 6 minutes at high speed
1 - 2 minutes at low speed
(with tomatoes and olive oil)

Kneader: spiral

Dough temperature: 23 - 25 °C

Dough rest: 50 - 60 minutes

Scaling weight: 0.450 kg

Storage temperature: 2 - 5 °C

Storage period: up to 24 hours

Baking temperature: 250 °C falling to 220 °C

Baking time: 25 - 30 minutes

Vent: open 5 minutes before end of baking



Production

Knead the ingredients together to form a soft dough. After the dough rest, weigh out pieces of 0.450 kg and lightly round them. Leave to relax before forming approx. 50 cm long baguettes. Place the baguettes onto proofing racks with cloths. As fast as possible, cool to 5 °C (core temperature) and store at 5 °C.

Remove from refrigeration and place directly onto oven loaders or baking trays. Bake well at approx. 250 °C with steam and a slowly falling temperature.

Open the vent 5 minutes before the end of baking. Leave the baguettes in baskets to cool.