

Grain baguette

int_MiMitchell_BR_12470

dough

10.000 kg	Wheat Flour
2.000 kg	Kornmix direkt S CL (3731)
7.300 kg	Water
0.300 kg	Yeast
0.240 kg	Salt
<u>19.840 kg</u>	<u>dough</u>

Kneading time: 4-5 minutes slow
5-7 minutes fast

Dough temperature: 24-26°C

Dough rest: 20 minutes

Scaling weight: 0,350 kg

Baking temperature: 240-220

Baking time: 20-23 minutes



Production

Knead all ingredients to a soft dough. After the first 10 minutes of resting time scale out pieces of 0,350 kg. After another 15 minutes of resting time, form to baguettes. After fermentation cut 4 - 5 times and bake well with steam. Open valves after the first 2/3 of baking time.