BAKELS
BAKERY INGREDIENTS SINCE 1904

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DISPLAY CONDITIONS

Ambient

CATEGORY

Bakery

FERMDOR ACTIVE DURUM FETA, CHEESE AND HERB BAGUETTE

INGREDIENTS

Group 1

Ingredient	KG
Wheat flour	4.000
Fermdor Active Durum	0.160
Salt	0.080
Water	2.320
	Total Weight: 6.560

Group 2

Ingredient	KG
Feta (As desired)	0.400
Parsley (As desired)	0.050
Cheese (As desired)	0.400
	Total Weight: 0.850

METHOD

1. Place all ingredients into mixing bowl. (Except inclusions).
2. Mix for 2 minutes on slow speed and 8 minutes on fast speed.
3. Add in the inclusions on the last 2 minutes of mixing.
4. Bulk ferment dough for 10 minutes
5. Scale heads of dough at 450g, mould round and rest for 5 minutes.

6. Mould dough into desired shape and dust with flour.
7. Prove for ± 40 minutes at 40°C and 70°C relative humidity.
8. Place into a pre-heated oven, heated to 240°C, steam the product well then drop the temperature to 220°C, bake for ± 25 minutes opening the damper on the last 10 minutes.