



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Bakery

## RUSTIC BAGUETTE MIX 100%

### INGREDIENTS

#### Group Ingredients

Ingredient	KG
Rustic Baguette Mix 100%	2.000
Yeast	0.040
Water	1.400

**Total Weight:** 3.440

### METHOD

Place all ingredients into a spiral mixer and mix for 2 minutes on a slow speed and 6 minutes on a high speed. Transfer the dough into a lightly oiled plastic bucket and bulk ferment for 45 minutes covered. Scale dough into 250g or 150g then mould and rest for 10 minutes and then mould into desired shapes . Final proof  $\pm$ 35 minutes outside proofer covered. Bake at  $\pm$ 240°C for  $\pm$ 35 minutes. For the last 5 minutes open dampers.