



  
**DISPLAY  
CONDITIONS**

Ambient

  
**CATEGORY**

Bakery

# FERMDOR ACTIVE DURUM FETA, CHEESE AND HERB BAGUETTE

## INGREDIENTS

### Group 1

Ingredient

Wheat flour

Fermdor Active Durum

Salt

Water

KG

4.000

0.160

0.080

2.320

**Total Weight: 6.560**

### Group 2

Ingredient

Feta (As desired)

Parsley (As desired)

Cheese (As desired)

KG

0.400

0.050

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  $\pm$  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  $\pm$  25 minutes opening the damper on the last 10 minutes.