



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# FERMDOR ACTIVE DURUM OLIVE BAGUETTES

## 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

Olives (As desired)

KG

0.480

**Total Weight: 0.480**

## 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 place into a baguette/fluted tray. Cut a line down the centre if so desired.
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.