



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

FERMDOR ACTIVE DURUM PLAIN 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

METHOD

1. Place all ingredients into mixing bowl.
2. Mix for 2 minutes on slow speed and 8 minutes on fast speed.
3. Bulk ferment dough for 10 minutes.
4. Scale heads of dough at 450g, mould round and rest for 5 minutes.
5. Mould dough into desired shape and place into a baguette/fluted tray.
6. Prove for ± 40 minutes at 40°C and 70°C relative humidity.
7. Once proved, remove baguettes and dust with flour and cut as desired.
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.