



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery

# FERMDOR ACTIVE DURUM SEEDED 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

Sesame Seed

Poppy Seed

Pumpkin Seed

Sunflower Seed

Linseed

KG

0.040

0.040

0.040

0.040

0.040

**Total Weight: 0.200**

## 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  $\pm 40$  minutes at 40°C and 70°C relative humidity.
7. Once proved, cut a line down the centre with a knife and brush/spray with water and sprinkle the seeds (decoration) over the top.
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.