



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Baguette, Muffin

RUSTIC BAGUETTE MIX

INGREDIENTS

Group Ingredients

Ingredient

Rustic Baguette Mix

Yeast

Water

KG

2.050

0.040

1.400

Total Weight: 3.490

METHOD

Place all ingredients into a spiral mixer and mix for 2 minutes on slow speed and 6 minutes on high speed. Transfer the dough into a lightly oiled plastic bucket and bulk ferment for 45 minutes covered. Scale dough into 250g or 450g then mould and rest for 10 minutes and then mould to desired shapes. Final proof ± 35 minutes outside proofer covered. Bake at $\pm 240^{\circ}\text{C}$ for ± 35 minutes, for the last 5 minutes open dampers.