

Baguettes using BON BAGUETTE

Wheat flour	8.000 kg
BON BAGUETTE	2.000 kg
Instant yeast	0.100 kg
Water, approx.	6.000 l
Total weight	16.100 kg

Mixing time:	4 + 5 minutes
Dough temperature:	24 – 26° C
Bulk fermentation time:	20 minutes
Scaling weight:	0.320 kg
Intermediate proof:	20 minutes
Processing:	baguettes
Final proof:	approx. 45 minutes
Baking temperature:	230° C, dropping to 210° C, giving steam
Baking time:	approx. 25 minutes

