

Baguettes using PASTA ACIDA



Wheat flour	9.000 kg
Durum wheat semolina	1.000 kg
PASTA ACIDA	0.500 kg
Salt	0.200 kg
Instant yeast	0.100 kg
<u>Water, approx.</u>	<u>6.700 l</u>
Total weight	17.500 kg

Mixing time:	4 + 8 minutes
Dough temperature:	22 – 24° C
Bulk fermentation time:	20 minutes
Scaling weight:	0.110 – 0.330 kg
Intermediate proof:	20 minutes
Processing:	baguettes
Final proof:	approx. 45 minutes or retarded fermentation overnight at 5° C
Baking temperature:	230° C, dropping to 210° C, giving steam
Baking time:	18 – 25 minutes