



DISPLAY CONDITIONS

Ambient



CATEGORY

Bread, Buns & Rolls

RUSTIC BAGUETTE

INGREDIENTS

Group 1

Ingredient	KG
<u>Pane Rustico Sour 50% Concentrate</u>	1.250
Bakers Strong Flour	1.250
<u>Bakels Instant Active Yeast</u>	0.025
Water	1.700

Total Weight: 4.225

METHOD

1. Place all ingredients in a mixer, mix for 2 minutes on slow speed, then 7-9 minutes on fast speed or until fully developed.
2. Final dough temperature 28°C.
3. Bulk fermentation for 60 minutes.
4. Bulk fermentation for 60 minutes at room temperature in a slightly oiled container. Cover the container with a lid or plastic.
5. Scale at 450gm, mould loosely into a stick remembering to slightly taper both ends
6. Place sticks on a proving cosh or French stick tray and allow another 40 to 60 minutes to dry prove.
7. Once proved, give four deep cuts. Remember to have your blade/knife at a 45° angle.
8. Pre-heat oven to 230°C.
9. Place sticks in oven (steam 10 seconds). Reduce the oven temperature to 210°C. Bake for 30-35 minutes.
10. Open damper/vent after 15 minutes.