Baguette – Tradition Française

Recipe for 50 baguettes with a dough piece weight of 350 g



Baguette dough

HeimatÄhre Baguette	2.000 kg
Yeast	0.040 kg
Water	2.000 kg
Total poolish	**4.040 kg**

Resting time: 1 hour at room temperature, followed by approx. 15 – 18 hours in cold storage

Main dough

Poolish	4.040 kg
HeimatÄhre Baguette	8.000 kg
Barley malt flour EBC300	0.300 kg
Salt	0.220 kg
Yeast	0.040 kg
Water, approx.	4.800 kg
Total weight	**17.800 kg**

Processing

After the dough rest, divide the dough into the desired portions and allow to relax briefly. Then loosely shape the dough pieces into baguettes, place them on cloths and subsequently transfer them to cold storage. The dough pieces can be retarded for approx. 15 hours and baked flexibly as required. Place the loaves seam-side down on the loader and make 4 – 5 lengthwise scores.

Mixing time: 6 minutes slow and 3 minutes fast
Dough temperature: 22 – 24 °C
Dough rest: approx. 20 – 25 minutes at room temperature
Dough piece weight: 350 – 380 g
Baking temperature: 250 °C, decreasing
Baking time: approx. 22 – 25 minutes, open the damper for the final 4 – 5 minutes

Product properties

- A typically rustic look with a pronounced grain
- Crisp, brittle crust, soft, open-pored crumb
- Delicate, sweet caramel notes

For further information, please contact your technical advisor!