

Baguette and Crispy Rolls



Ingredients

Baguette and Crispy Rolls

Flour (High-Protein)	100%	10000g
QS Croustillant (Crispy)	3%	300g
Fresh Yeast	2%	200g
Salt	1,5%	150g
Water approx.	58%	5800g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Baguette: approx. 275 grams Crispy rolls: approx. 1650 grams (30 pieces)
Dough rest	Baguette: approx. 30 minutes Crispy rolls: approx. 10 minutes
Moulding	Baguette: mould as a baguette, place the dough pieces on a with rice flour prepared inserter or baking sheets Crispy rolls: divide and round up. Place the dough pieces on baking sheets
Final proof	Approx. 100-120 minutes
Decorating	Just before baking incise as desired
Baking	Baguette: approx. 25 minutes at 225°C Crispy rolls: approx. 18 minutes at 225°C



For more information please contact
Sonneveld: +31 (0)78 644 25 25 or send an
e-mail to info@sonneveld.com. Our specialists
are glad to assist you.

Bakery Ingredients

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