

Baguette and Crispy Rolls



Ingredients

Baguette and Crispy Rolls

Flour	100%	10000g
Fresh Yeast	2%	200g
Salt	1,5%	150g
<i>Liquison Crispy</i>	<i>0,5%</i>	<i>50g</i>
Water approx.	56%	5600g

Working Method

Mixing	Mix all ingredients in to a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Crispy rolls : 1600 grams (30 pieces) Baguette : 275 grams each
Dough rest	Crispy rolls : Approx. 10 minutes Baguette : Approx. 30 minutes
Moulding	Mould as crispy rolls or a baguette
Final proof	Approx. 100-120 min.
Baking	Crispy rolls : Approx. 18 minutes at 225°C Baguette : Approx. 25 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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com