

# Barbecue Baguette Pomodori



## Ingredients

### Barbecue Baguette Pomodori

Flour	100%	10000g
<i>Sonextra Marinade Pomodori</i>	15%	1500g
Fresh Yeast	4%	400g
<i>Sonplus Krokant Extra (Crispy)</i>	3%	300g
Salt	1%	100g
Water approx.	50%	5000g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces of approx. 450 grams and rounding
Dough proof	Approx. 20 minutes
Moulding	Mould as a baguette and place the dough pieces on with rice flour prepared inserter or baking sheets
Final proof	Approx. 60 minutes
Decorating	Just before baking incise as desired
Baking	Approx. 18-20 minutes at 230°C with steam



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

### Bakery Ingredients

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09-05-2021