

Batard



Ingredients

Batard

Flour (Farine Tradition, T65)	100%	10000g
Poolish	20%	2000g
Salt	2,4%	240g
Proson Krokant Malt (crusty malt)	1%	100g
Fresh Yeast	1%	100g
Water approx.	68%	6800g

Poolish:

Water	10%	1000g
Flour (Farine Tradition, T65)	10%	1000g
Fresh Yeast	0,15%	15g

Working Method

Poolish	Dissolve the yeast in the water and mix the flour through Poolish temperature 21°C and store the poolish for 12 hours at about 12°C
Kneading	Mix all ingredients into a smooth and well developed dough Approx. 4 minutes in the 1st gear, 6 minutes in the 2nd gear
Dough temperature	Approx. 24°C
Bulk proof	Approx. 2 hour in a container in the bakery (approx. 24°C) After approx. 1 hour slightly degas the dough.
Scale	Dough pieces approx. 500 grams
Moulding	Mould into a short pointed model Place the dough pieces with the closure facing downwards between doilies
Final proof	Approx. 30 to 40 minutes
Processing	Turn the dough pieces with the closure upwards just before baking and place them on a with rice flour prepared inserter or baking sheets Sprinkle with rye flour and incise in length
Baking	Approx. 40 minutes at 240°C with a little steam

Extra Information

Remarks	This recipe has a high salt content. Please note that this is allowed according to your laws
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For more information please contact
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e-mail to info@sonneveld.com. Our specialists
are glad to assist you.

Bakery Ingredients

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