

Break Baguette



Ingredients

Break Baguette

Flour	100%	10000g
Fresh Yeast	4%	400g
<i>Proson Krokant Malt (crusty malt)</i>	3%	300g
<i>Sonextra Zuurdesemipoeder (Sourdough)</i>	2%	200g
Salt	1,5%	150g
Water approx.	60%	6000g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 27°C
Scale	Dough pieces approx. 200 grams and rounding
Dough proof	Approx. 20 minutes
Moulding	Mould as a baguette Decorate with seeds of your choice Place the dough pieces on with rice flour prepared inserter or baking sheets Obliquely incise to 1.5 cm downwards Push the first piece to the right and the second piece to the left, push the next piece to the right etcetera
Final proof	Approx. 50 minutes
Baking	Approx. 18-20 minutes at 230°C with steam



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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