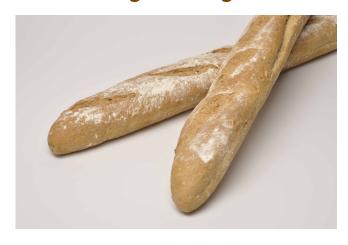
Dark Multigrain Baguette



Ingredients

Dark	Multigrain	Baguette
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Flour	50%	5000g		
Basic Donker Meergranen 35% (multigrain dark)	50%	5000g		
Fresh Yeast	3%	300g		
Sonplus Krokant Extra (Crispy)	3%	300g		
Water approx.	60%	6000g		
Decoration				
Rye Flour	3%	300g		

Working Method

Baking Approx. 20 minutes at 240-230°C

Open steam slide for the last 5 minutes

Kneading Mix all ingredients into a smooth and well developed dough

Dough temperature Approx. 26°C

Scale Dough pieces approx. 350 grams

Dough rest Approx. 30 minutes

Moulding Mould as a baguette, approx. 40 cm length

Place the dough pieces on with rice flour prepared inserter or baking sheets

Final proof Approx. 65 minutes

Decorating Just before baking sprinkle with rye flour and incise

Extra Information

Variation Possibilities

Halfway through the final proofing sprinkle with rye flour and incise as cornstalk



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.