

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

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|-------------------|---|
| 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

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|-------------------------|--|
| 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.

Bakery Ingredients

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