

Dark Multigrain Baguette



Ingredients

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

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 350 grams
Dough proof	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
Baking	Approx. 20 minutes at 240-230°C Open steam slide the for the last 5 minutes

Extra Information

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