

Dolce Pane Baguette



Ingredients

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Flour	50%	5000g
Vitason Méditerranée 50%	50%	5000g
Sonplus Krokant Extra (Crispy)	3%	300g
Fresh Yeast	2.5%	250g
Water approx.	57%	5700g

Working Method

Kneading	Mix all ingredients in to a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 230 grams
Dough proof	Approx. 20 minutes
Moulding	Mould as a baguette Place the dough pieces on a with rice flour prepared inserter or baking sheets
Final proof	Approx. 55-60 minutes
Decorating	Just before baking sprinkle with rye flour and incise as desired
Baking	Approx. 18 minutes at 230°C with steam



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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