

# Maisbaguettes



## Ingredients

### Maisbaguettes

Flour T65	50%	5000g
Vitason Mais (maize) 50%	50%	5000g
Fresh Yeast	2%	200g
Water approx.	60%	6000g

### Filling

Green Pepper Pieces	20%	2000g
Fried Onions	3%	300g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. After kneading, directly mix filling in
Dough temperature	Approx. 26°C
Bulk proof	Approx. 50 minutes
Scale	Approx. 350 grams and mould into pointed model
Dough proof	Approx. 30 minutes
Moulding	Mould without degassing into a long loaf. Roll at the end points. Decorate with maize grits and place dough pieces between blankets
Final proof	Approx. 40 minutes
Decorating	Place the dough pieces on with rice flour prepared inserters or baking sheets. Incise dough pieces and lay alternately away
Baking	Insert at 230°C and bake approx. 20 minutes at 220°C with steam