

Maize Herb Baguette



Ingredients

Maize Herb Baguette

Flour	50%	5000g
<i>Vitason Mais (maize) 50%</i>	<i>50%</i>	<i>5000g</i>
Fresh Yeast	5%	500g
<i>Sonplus Krokant Extra (Crispy)</i>	<i>3%</i>	<i>300g</i>
Mexican Spices	0.5%	50g
Water approx.	56%	5600g
Decoration		
Maize Grids	5%	500g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 300 gram and pointed model
Dough proof	Approx. 25 minutes
Moulding	Mould as a long baguette. Decorate with Maize grids and place the dough pieces on a with rice flour prepared inserter or baking sheets
Final proof	Approx. 60 minutes
Decorating	Incise just before baking as a baguette
Baking	Approx. 22 minutes at 225°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

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands
Tel. +31 (0)78 644 25 25 - www.sonneveld.com - info@sonneveld.com