

# Mediterranean Baguette



## Ingredients

### Mediterranean Baguette

Flour	85%	8500g
CreationS Mediterranean	15%	1500g
Sonplus Krokant Extra (Crispy)	3%	300g
Fresh Yeast	2%	200g
Salt	1,5%	150g
Water approx.	58%	5800g

## Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 250 grams, pointed model
Dough proof	Approx. 20 minutes
Moulding	Mould as a baguette. Place dough pieces on with rice flour prepared inserters or baking sheets
Final proof	Approx. 55-60 minutes
Decorating	Sprinkle with rye flour and incise as desired
Baking	Approx. 20 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](mailto: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](http://www.sonneveld.com) - [info@sonneveld.com](mailto:info@sonneveld.com)

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