

## Mediterranean-style Baguettes using PIA DO MIX

Wheat flour	5.000 kg
PIA DO MIX	5.000 kg
Vegetable oil	0.400 kg
Yeast	0.300 kg
<u>Water, approx.</u>	<u>5.000 kg</u>
Total weight	15.700 kg

Mixing time: 2 + 6 minutes, spiral mixer

Dough temperature: 26 – 27° C

Bulk fermentation time: approx. 20 minutes

Scaling weight: as desired

Intermediate proof: 10 minutes

Instructions for use: After the bulk fermentation time, scale dough pieces of the desired size, mould round and allow to prove. After a short intermediate proof, process the dough pieces long and with pointed ends, toss in sesame and place on setters. Bake at  $\frac{3}{4}$  proof, giving steam.

Final proof: approx. 60 minutes

Baking temperature: 230° C, dropping to 200° C, giving steam

Baking time: approx. 25 minutes