

Baguettes using LIEVITO MADRE DUO



Wheat flour type 550	10.000 kg
LIEVITO MADRE DUO	0.400 kg
Salt	0.200 kg
Water, approx.	7.000 kg
Total weight	17.600 kg

Mixing time: 4 + 6 minutes, spiral mixer

Dough temperature: 26 – 27° C

Bulk fermentation time: 30 minutes

Scaling weight: 0.350 kg

Intermediate proof: 10 minutes

Instructions for use: After the bulk fermentation time, scale the dough pieces, mould slightly round, process into baguettes and fold in cloths. Place into the refrigerator at 5° C and store overnight. The next day, bring the dough up to the temperature in the room for approx. 30 minutes, place on setters, cut and bake giving steam.

Final proof: 12 – 18 hours at 5° C and 80 % relative air humidity

Baking temperature: 230° C, giving steam
Open the damper 5 minutes before the end of the baking time.

Baking time: 25 – 27 minutes