

# Artisan

## Sourdough Baguettes

using RTU WHEAT SOUR and E-FRIMAT

### Polish:

Wheat flour	2.000 kg
Yeast	0.040 kg
Water	2.000 kg
<b>Total weight</b>	<b>4.040 kg</b>

Mixing time:	4 minutes (homogenize all the ingredients well)
Dough temperature:	25° C
Standing time:	3 hours in the room, overnight at 5° C

### Dough:

Wheat flour	8.000 kg
Polish	4.000 kg
RTU WHEAT SOUR	0.600 kg
E-FRIMAT	0.150 kg
Salt	0.150 kg
Yeast	0.120 kg
Water	5.400 kg
<b>Total weight</b>	<b>18.420 kg</b>

Mixing time:	4 + 6 minutes
Dough temperature:	24° C – 25° C
Bulk fermentation time:	60 minutes, covered in plastic basins
Scaling weight:	0.350 kg
Intermediate proof:	20 minutes
Processing:	rustic baguettes
Final proof:	70 minutes at 24° C

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Baking temperature: 235° C, dropping  
Baking time: 24 minutes

RECIPE SERVICE



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