

Mini-Baguettes

using PASTA ACIDA K and LIQUID WHEAT SOUR



Sponge:

Wheat flour	1.000 kg
Yeast	0.010 kg
Water	1.000 kg
Total weight	2.010 kg

Mixing time:	2 + 4 minutes
Dough temperature:	24 – 26° C
Standing time:	15 hours at 8° C

Dough:

Sponge	2.010 kg
Wheat flour	9.000 kg
PASTA ACIDA K	0.500 kg
LIQUID WHEAT SOUR	0.300 kg
Salt	0.180 kg
Yeast	0.200 kg
Water, approx.	5.500 kg
Total weight	17.690 kg

Mixing time:	9 + 4 minutes, spiral mixer
Dough temperature:	25° C
Bulk fermentation time:	30 minutes
Scaling weight:	0.350 kg
Intermediate proof:	10 minutes
Processing:	short, long-shaped
Final proof:	5° C overnight
Baking temperature:	235° C, giving steam
Baking time:	30 minutes