

Baguettes using VOLTEX

Wheat flour	10.000 kg
VOLTEX	0.100 kg
Salt	0.200 kg
Yeast	0.150 kg
Water, approx.	6.700 kg
Total weight	17.150 kg

Mixing time:	8 + 4 minutes, spiral mixer
Dough temperature:	24 – 25° C
Bulk fermentation time:	20 minutes
Scaling weight:	0.250 – 0.350 kg
Intermediate proof:	20 minutes
Processing:	baguettes
Final proof:	retarded fermentation
Baking temperature:	240° C, dropping to 220° C
Baking time:	22 – 24 minutes, depending on the scaling weight
General hint:	Make sure to bake a good crust.