

Baguettes using VOLTEX

RECIPE SERVICE

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

Mixing time:	8 + 4 minutes
Dough temperature:	24° C – 25° C
Bulk fermentation time:	20 minutes
Scaling weight:	0.250 kg – 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 scaling weight)
General hint:	Make sure to bake a good crust.

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