

## Baguettes using PASTA ACIDA K



Wheat flour	9.000 kg
Durum wheat semolina	1.000 kg
PASTA ACIDA K	0.500 kg
Salt	0.220 kg
Yeast	0.150 kg
<u>Water, approx.</u>	<u>6.700 kg</u>
<b>Total weight</b>	<b>17.570 kg</b>

Mixing time:	4 + 8 minutes, spiral mixer
Dough temperature:	22 – 24° C
Bulk fermentation time:	90 minutes
Scaling weight:	0.110 – 0.330 kg
Intermediate proof:	none
Processing:	baguettes, dough sheeting system
Final proof:	35 – 40 minutes
Baking temperature:	230° C, dropping to 200° C, giving steam
Baking time:	18 – 25 minutes