

French Baguettes

Ingredients:

	kg
French Flour	32.000
Salt	0.640
Improver (Voltex - 2% variety)	0.680
Yeast	0.640
Water (approx.)	17.450

Method:

- Mixing:
 - High Speed 2 min 30 secs
 - Spiral 18 min slow or 3 min slow, 7 min fast
 - Planetary 18 min slow
- Finished Dough Temperature 70-73°F / 21-22°C
- Scaling:
 - Petit Pain - 2oz/56gms 4 inches
 - Batons - 2½-3oz/70-84gms 7 inches
 - ½ Baguettes - 7oz/190gms 10 inches
 - Baguettes - 13oz/364gms 27 inches
 - Parisienne - 13oz/364gms 12 inches
- Prove in a slow, dryish atmosphere, approx. 1½ to 2 hrs.
- Cut with sharp knife on exit from press after a slight skin has formed.
- Bake with steam and pull damper on second half of the bake at approx. 240°C/460°F.
- When using for par baking, drop the oven temperature to 225°C/438°F and take out the oven at the point of them turning yellow. 10/12 minutes.