

Gluten-free

Tiger Baguette Rolls

using SINGLUPLUS ROLL

SINGLUPLUS ROLL	10.000 kg
Vegetable oil	0.200 kg
Salt	0.180 kg
Yeast	0.300 kg
<u>Water, approx.</u>	<u>6.500 kg</u>
Total weight	17.180 kg

Mixing time:	approx. 2 + 6 minutes
Dough temperature:	26° C
Bulk fermentation time:	none
Scaling weight:	2.100 kg, 30 pieces of 0.070 kg
Intermediate proof:	none
Processing:	baguette rolls
Final proof:	45 – 50 minutes
Baking temperature:	230° C, dropping to 190° C, giving steam
Baking time:	approx. 18 minutes
Instructions for use:	Divide the balls and smooth the dough pieces round. Mould the round dough pieces long, place in baguette hanging trays with the seam downwards, wash with tiger wash and allow to prove. After the final proof, bake giving steam.
Topping:	tiger wash

RECIPE SERVICE



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Tiger wash:

Rice flour	1.000 kg
Sugar	0.100 kg
Yeast	0.025 kg
Vegetable oil	0.040 kg
<u>Water, warm</u>	<u>1.000 kg</u>
Total weight	2.165 kg

Mixing time: 2 minutes

Swelling time: 20 minutes



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