BAKELS
BAKERY INGREDIENTS SINCE 1904

www.bakelsingapore.com.sg

CRUSTY BAGUETTE

CATEGORY

Breads, Rolls & Pastry

INGREDIENTS

Group 1

Ingredient	KG
BAKELS CRUSTY BREAD CONCENTRATE	0.064
Bread Flour	2.000
BAKELS INSTANT ACTIVE DRIED YEAST	0.020
Water	1.140
Total Weight:	3.224

Group 2

Ingredient	KG
Salt	0.040
Total Weight:	0.040

METHOD

1. Mix Group 1 for 10 minutes.
2. Add in Group 2 and mix for another 2 minutes until dough is well developed.
3. Allow dough to rest for 5 minutes.
4. Scale 250gm of dough weight and rounding.
5. Allow the dough to rest for further 5-10 minutes.
6. Mould the dough to the desired shapes.
7. Dry prove the dough at 25°C.
8. Bake the dough with plenty of steam.
9. Set the oven to 250°C. Once the temperature reaches 250°C, start to bake at 200°C with ventilation and top/bottom heat for 15 minutes. Then turn top/bottom heat to 0 and bake further 10 minutes.