

BAGUETTE 10 CONCENTRATE

Concentrate for preparing authentic French baguettes.

- ✓ Highly concentrated enzyme blend.
- ✓ Fast and convenient production.
- ✓ Makes perfect crisp golden-brown crust.
- ✓ Versatile blend for various applications.

BAGUETTE 10 CONCENTRATE

Baguette 10 is a convenient concentrate (dosage 10%) for making crunchy and aromatic French baguettes. This multi-purpose premix can be used to prepare a range of baguettes, baguette rolls, focaccia breads, and other varieties of French breads. It contains a blend of dehydrated sourdough ferment, malt flour, and functional enzymes that provide a unique artisan taste and flavour to the baguette in addition to a crisp golden-brown crust with a soft and chewy crumb.

BAKER RECIPE

French Baguettes

Wheat Flour	900 gm
BAGUETTE 10 CONC	100 gm
Water	700 gm
Fresh Yeast / Dry Yeast	30 gm / 12 gm

Focaccia

Wheat Flour	900 gm
BAGUETTE 10 CONC	100 gm
Olive Oil	50 gm
Water	600 gm
Fresh Yeast / Dry Yeast	30 gm / 12 gm

Multigrain Baguettes

Wheat Flour	850 gm
BAGUETTE 10 CONC	100 gm
MULTSKORN 20	50 gm
Water	650 gm
Fresh Yeast / Dry Yeast	30 gm / 12 gm



BAKING METHOD

Place all the ingredients in a mixing bowl. Using the hook attachment, mix at slow speed for approx. 4 minutes and at high speed for 6 minutes. Dough temperature should be at 24°C to 26°C. Bulk fermentation for 15 minutes. Scale the weight to 300 gm round pieces. Second fermentation for 15 minutes. Stretch the round pieces to make them a little longer. Third fermentation for 15 minutes. Stretch again and shape it as a long baguette shape. Final proofing for 40 minutes at 30°C under 75% relative humidity. Bake at 230°C falling to 200°C for approx. 25 minutes for 300 gm piece of dough.

 Bake with lots of steam

KEY INGREDIENTS

Dehydrated Wheat Sour dough, Malted Wheat Flour, Malted Barley Flour.

