

# Baguette

**Dia Baguette 10 %** is a improver for all types of southern European bread.



Ingredients	%	Batch Weight
Wheat Flour	90	0,900 kg
<b>Dia Baguette 10%</b>	<b>10</b>	<b>0,100 kg</b>
Dry Yeast	1,0	0,010 kg
Water	60	0,600 kg



## Preparation Instructions

1. Mix all ingredients together for 2 minutes slow and then about 8 min fast
2. Dough temperature 26 °C after mixing
3. Rest the dough for 25 minutes covered with plastic
4. After the rest time scale in 350 g pieces
5. Mould the pieces gently oblong. Rest them again for 10 minutes
6. Mould them to baguette shape
7. Put the trays in a proofer and let them proof for 35 – 40 minutes
8. Remove from the proofer
9. Let them dry up for 5 minutes before cutting

## Baking Instructions

1. Place into a preheated oven set at 230 °C with steam.
2. Open the oven vent after 10 minutes of baking to release the steam.
3. Bake for a total of 25 minutes reducing the heat to 210°C after 10 minutes of baking.

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