



## 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>0100 kg</b>
Dry Yeast	1	0.010 kg
Water	60	0.600 kg

### Preparation Instructions

1. Mix all ingredients together for 4 minutes slow and than 5 – 6 min fast
2. Dough temperature 26 – 27°C after mixing
3. Rest the dough for 15 minutes covered with plastic
4. After the rest time scale in 300 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 40 – 45 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 210 °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 200°C after 10 minutes of baking

### Variations & Serving