



RECIPES

SUPERFINE WHOLEGRAIN BAGUETTE



INGREDIENTS

PROCEDURE

MIX A

600g	Tower Brand Flour
400g	Superfine Wholegrain Flour
6g	Malt Liquid
720g	Water
22g	Salt
6g	Instant Dry Yeast
15g	Water

Mixing Method

1. Mix A Low speed 2min
2. Keep in 20°C overnight
3. Mix Instant Dry Yeast with Water
4. Mix A + Yeast Water 1min
5. Add Salt Mix for 2min Medium speed 1min

Finish Mixing

75min

Punching

45min

Dividing

30min

Shaping

45min

Baking

25min

Finish

260°C → 250°C
240°C → 210°C