



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Baguette, Rye Bread

CHIA BAGUETTE

INGREDIENTS

Group 1

Ingredient	KG
Country Oven Rye Bread Concentrate	1.000
Wheat flour	1.000
Water	1.100
Yeast	0.060
Chia seeds	0.100
Total Weight:	3.260

METHOD

Chia Baguette

1. Place all of the ingredients into a spiral mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix on fast speed for 6 minutes.
4. Leave to rest for 3 minutes.
5. Scale the dough at 480g and mould into batards.
6. Leave to rest for a further 3 minutes.
7. Prove for 50 minutes at 36°C (97°F) and 88% humidity.
8. Lightly dust the top of the batards with flour and make diagonal cuts.
9. Bake at 230°C (446°F) for 20 minutes with 6 seconds of steam.