


DISPLAY CONDITIONS

Ambient


CATEGORY

Bakery


FINISHED PRODUCT

Baguette, Crusty Roll

## FRENCH CRUSTY ROLLS AND BAGUETTE

## INGREDENTS

## Group 1

| Ingredient | KG |
| :--- | ---: |
| White flour | 16.000 |
| Salt | 0.240 |
| French Improver | 0.040 |
| Water | 8.500 |
| Yeast | 0.500 |

## MEEHOD

Crusty Rolls and 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. Scale at desired weight.
5. Prove for approximately 45 to 60 minutes.
6. Bake at $215^{\circ} \mathrm{C}\left(420^{\circ} \mathrm{F}\right)$ for $30-40$ minutes.
