



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery



#### FINISHED PRODUCT

Baguette, Crusty Roll

## FRENCH CRUSTY ROLLS AND BAGUETTE

### INGREDIENTS

#### Group 1

Ingredient	KG
White flour	16.000
Salt	0.240
French Improver	0.040
Water	8.500
Yeast	0.500
<b>Total Weight: 25.280</b>	

### METHOD

#### 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°C (420°F) for 30-40 minutes.