



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery



#### FINISHED PRODUCT

Baguette, Multiseed, Occasion  
Bread

## MEDITERRANEAN ARTISAN BAGUETTE

### INGREDIENTS

#### Group 1

Ingredient	KG
Country Oven Mediterranean Bread Concentrate	5.000
White bread flour	5.000
Yeast	0.200
Water	6.300
<b>Total Weight:</b>	<b>16.500</b>

### METHOD

#### Mediterranean Artisan Baguette

1. Place all of the ingredients into a spiral mixing bowl.
2. Mix on slow speed for 6 minutes.
3. Mix on fast speed for 5 minutes.
4. Place in an oiled container for bulk fermentation for 60 minutes.
5. Tip out onto a workbench (do not knock back), divide into required weight (suggested 400g) and shape.
6. Dry prove for 40 minutes.
7. Bake at 240°C (465°F) for 24 minutes.