

# COUNTRY HERB BAGUETTE

## INGREDIENTS

### Group 1

Ingredient	KG
BAKELS COUNTRY HERBS BASE	0.200
Water	0.160
<b>Total Weight:</b>	<b>0.360</b>

### Group 2

Ingredient	KG
Flour	2.000
Water	1.160
BAKELS INSTANT ACTIVE DRIED YEAST	0.030
LECINTA BAGUETTE IMPROVER	0.010
<b>Total Weight:</b>	<b>3.200</b>

## METHOD

1. Soak Group 1, set aside.
2. Mix Group 2 into 3/4 dough and fold in Group 1, mix further till dough develop.
3. Allow dough to rest for 10 minutes.
4. Scale 250 g dough and make up.
5. Proof and bake at 220°C .



## CATEGORY

Other Products