



CATEGORY

Breads, Rolls & Pastry

GOLIATH GRAHAM BAGUETTE

INGREDIENTS

Group 1

Ingredient	KG
Water	0.160
GOLIATH GRAHAM BREAD MIX	0.100
Total Weight:	0.260

Group 2

Ingredient	KG
Flour	2.000
LECINTA BAGUETTE IMPROVER	0.100
BAKELS INSTANT ACTIVE DRIED YEAST	0.020
Water	1.140
Total Weight:	3.260

METHOD

1. Soak Group 1, put aside.
2. Mix Group 2 into 3/4 part, develop 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.