



Gluten-free Baguette Buns

using IREKS BAGUETTE BUN MIX GF K

IREKS BAGUETTE BUN MIX GF K	10.000 kg	100 %	22 lb 0 oz
Vegetable oil	0.200 kg	2 %	0 lb 7 oz
Salt	0.180 kg	1.8 %	0 lb 6.5 oz
Fresh yeast	0.300 kg	3 %	0 lb 10.5 oz
Water	6.500 kg	65 %	14 lb 5 oz
Total weight	17.180 kg		37 lb 13 oz

Mixing time:	2 minutes slow + 6 minutes fast (spiral mixer)
Dough temperature:	26° C (79° F)
Bulk fermentation time:	none
Scaling weight:	2.500 kg (5 lb 8 oz)/36 pieces
Intermediate proof:	none
Processing:	baguette buns
Final proof:	45 – 50 minutes
Baking temperature:	230° C (445° F), dropping to 190° C (374° F), giving steam
Baking time:	approx. 18 minutes
Instructions for use:	Divide the heads and mold the dough pieces round. Mold the round dough pieces long and place in baguette trays with the seam downwards. Score once lengthwise after proof and bake giving steam.

