

Mediterranean-style Baguettes

using IREKS MEDITERRANEAN and EXCEL MN CONCENTRATE

Strong baker's flour	10.000 kg	100 %	22 lb 0 oz
IREKS MEDITERRANEAN	1.000 kg	10 %	2 lb 3,5 oz
EXCEL MN CONCENTRATE	0.200 kg	2 %	0 lb 7 oz
Olive oil	0.600 kg	6 %	1 lb 5 oz
Salt	0.220 kg	2.2 %	0 lb 8 oz
Fresh yeast	0.400 kg	4 %	0 lb 14 oz
<u>Water, approx.</u>	<u>7.500 kg</u>	<u>75 %</u>	<u>16 lb 8.5 oz</u>
Total weight	19.920 kg		43 lb 14 oz

- Mixing time: 4 minutes slow + 5 minutes fast (spiral mixer)
- Dough temperature: 26° C – 27° C (79° F – 81° F)
- Bulk fermentation time: 15 minutes
- Scaling weight: 0.320 kg (11 oz)
- Intermediate proof: 10 minutes
- Processing: baguettes
- Final proof: 30 – 40 minutes
- Baking temperature: 230° C (445° F), dropping to 200° C (390° F), giving steam
- Baking time: approx. 25 minutes
- Instructions for use: After the bulk fermentation time, scale dough pieces of the desired size, mold long and allow to proof. After a short intermediate proof, process the dough pieces long and with pointed ends, dip into the topping and place on oven loaders. Bake at ¾ proof, giving steam.
- Topping: sesame or flour

