



Gluten
FREE

RECIPE SERVICE



Gluten-free Baguette Buns using IREKS BAGUETTE BUN MIX GF



IREKS BAGUETTE BUN MIX GF	10.000 kg	100 %
Vegetable oil	0.200 kg	2 %
Salt	0.180 kg	1.8 %
Fresh yeast	0.300 kg	3 %
Water	6.500 kg	65 %
Total weight	17.180 kg	

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/36 pieces

Intermediate proof: none

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.

Final proof: 45 – 50 minutes

Baking temperature: 230° C (445° F), dropping to 190° C (374° F), giving steam

Baking time: approx. 18 minutes