



Premium Maitre-Baguette-Kruste

You just can't get enough of Premium Maitre-Baguette-Kruste with its fantastic aroma, soft flaky crust and hollow texture. The key ingredient in this bread mixture are the wheat seedlings, which give exquisite flavour and are full of goodness, as they contain folic acids, vitamins E, B1 and B3, manganese, zinc and magnesium. You will not be disappointed. This easy to prepare Premium Maitre-Baguette-Kruste is ideal for any occasion.



Recipe suggestion:

Baguettes

Basic recipe

Wheat flour	9,000 kg	_____
Premium Maitre-Baguette-Kruste	1,000 kg	_____
Yeast	0,180 kg	_____
Water	approx. 6,800 l	_____

Dough weight	16,980 kg	

Kneading time:

Approx. 4 min. slow and 8 min. fast speed.

Temperature:

The ideal dough temperature is between 23 - 25 °C.

Dough resting:

Approx. 7,000 kg dough in greased plastic boxes for approx. 60 min.

Preparation:

Divide the dough gently with the baguette dividing machine. (20 pieces)

After approx. 15 min intermediate proofing, mould dough pieces with the baguette moulding machine.

Place the formed baguettes into baguette trays and proof.

Proofing time:

Approx. 60 - 75 min. at 28 °C and 65 % humidity.

Baking process:

Take the $\frac{3}{4}$ proofed baguettes out of the proofing chamber and allow a short stabilization period. Score as desired, then place the prepared baguette trays in the oven. Set at approx. 230 °C with low steam setting. After 5 min. reduce temperature to approx. 190 °C. Approx. 5 min. before full baking time, open the damper and allow to bake to a crispy light brown.

Baking time:

Total baking time approx. 24 – 28 min.