

WHOLE WHEAT BAGUETTE 30

SwissBake® Whole Wheat Baguette 30 is a convenient premix to prepare healthy whole-wheat French-style baguette with a crunchy crust and a soft crumb. This premix has been enriched with special ingredients such as wheat sourdough powder, wheat bran, malted barley which provides your whole-wheat baguette with a darker crust and an unmistakable rustic aroma. With its easy to use recipe and baking procedure, this **SwissBake® Whole Wheat Baguette 30** premix proves to be an ideal solution for all the bakers and chefs who want to delight their customers with naturally healthy fibre-rich whole wheat baguettes.



- ✓ *Quick & convenient production process.*
- ✓ *Provides the perfect golden-brown crust.*
- ✓ *Natural sourdough added for rustic aroma.*

BAKER RECIPE

WHOLE WHEAT BAGUETTE 30	300 gm
Wheat Flour	700 gm
Water	600 gm - 650 gm
Fresh Yeast / Dry Yeast	30 gm / 12 gm

INGREDIENTS

Refined Wheat Flour, Wheat Bran, Vital Wheat Gluten, Salt, Dehydrated Wheat Sour Dough, Malted Barley Flour, Emulsifier (E481) Vitamin C, Vegetable Sourced Enzymes.

BAKING METHOD

Place all the ingredients in a mixing bowl. Use a spiral mixer, mix for approx. 4 minutes at slow speed and 6 minutes at fast speed. Dough temp should be at 24°C to 26°C. Bulk fermentation for 15 minutes. Scale the weight to 300 gm & shape it into round pieces to make them little longer. Third fermentation for 15 minutes. Stretch again and shape it as a long baguette shape. Final proofing for 40 minutes at 30°C under 75% relative humidity. Bake at 240°C under falling temperature of 210°C for approximately 30 - 35 minutes for 300 gm - 450 gm dough. Bake with lots of steam.

