

Mustard Onion Bread with BAGUETTE PREMIUM 10

KOMPLET BAGUETTE PREMIUM 10

BAGUETTE PREMIUM 10	1.000 g
Wheat flour	9.000 g
Onions, roasted	600 g
Tumeric Powder	50 g
Mustard	1.000 g
Butter, soft	600 g
Yeast, fresh	600 g
Sugar	600 g
Milk	5.500 g
Total	18.950 g

Method of use:

Method:

Prepare a dough with all ingredients.

Mixing time:

Spiral mixer: 5 minutes on slow + 5 minutes on fast speed

Dough temperature: 24 °C

Then roll on 7mm on dough sheeter, place on baking tray, cover and keep in freezer.

Dough resting time: minimum 45 minutes in freezer

After the resting time, slightly defrost the dough at room temperature and cut in desired shape, e.g. sticks or triangles. Place on baking trays with baking paper and prove.

Proving time: 35 - 45 minutes at 30 °C and 70% rel. humidity.



After fermentation, brush with egg wash, sprinkle a topping if desired (e.g. sesame seeds) and bake without steam until golden brown and soft.

Baking temperature: 200 °C

Baking time: 12 - 15 minutes



info@komplet.com
www.komplet.com

Bake the best with something good!