

Tomato Baguette with BAGUETTE PREMIUM 10

BAGUETTE PREMIUM 10	1.000 g
TOMATO SNACK	1.200 g
Wheat flour	7.800 g
Yeast, dry	120 g
Water, cold	7.700 g
Total	17.820 g

Method of use:

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Mix all ingredients to a smooth and silky dough.
Cover the dough and let it rest for approx. 45 min.
(The dough should start to raise.)

Scale dough pieces of desired weight. E.g. 280g.
Roll the Baguette (gently) and give another 30-45
min. rest.

Mould into final shape and set on Baguette-tray or
towel for final fermentation.

Recommended to leave at room temperature for final
fermentation.

Cut as desired and bake with little steam.

Baking temperature: 230°C falling to 220°C

Baking time: ±23 minutes, depending on the
size

MASTER TIP: "TOMATO SNACK" CAN BE REPLACED
WITH "CHEESE SNACK" OR "PESTO SNACK"!



Bake the best with something good!

