

French Baguette Bread

French Baguette Mix	50 g
Compressed Yeast	1 g
Water 65F (+/-)	27 g
Total	78 g

Method of use:

Mixing Instructions:

Mix all ingredients using a 4 Speed Mixer: or

-10-12 minutes 2nd speed.

-8 minutes fast speed.

Temperature: 78°-80°F.

Scale: To desired weight.

Intermediate Proof: 15-20 Minutes.

Make up: Baguette: Long, length of sheet pan. Rolls:
4 1/2 * lbs. per press.

Proof: 45-55 minutes, 90°F/ 85% R.H. (not too wet).

Bake: 410°F for 25-30 minutes.



Bake the best with something good!



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