

baguette

Cuisine: German
Food category: Pastry

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Program steps

Preheating: 255 °C

1	Combination	35 %	Termination by time	00:05 hh:mm	240 °C	100 %	
2	Hot air	100 %	Termination by time	00:15 hh:mm	180 °C	100 %	

Ingredients - number of portions - 8

Name	Value	Unit
water	330	ml
plain wheat flour	500	g
fresh yeast	0.01	g
salt	0.01	g
honey	0.02	g
munich malt	100	g

Nutrition and allergens

Allergens: 1
Minerals:
Vitamins:

Nutritional value of one portion	Value
Energy	222.5 kJ
Carbohydrate	45.6 g
Fat	1.3 g
Protein	6.9 g
Water	0 g

Directions

- Dissolve yeast in warm water
- Add half of the flour and honey and knead into a dough
- Mix the remaining flour with salt and baking malt and spread on the dough
- Let rise until visible cracks appear in the flour
- Knead into a dough
- Portion 100g of dough and shape into baguette rolls