

Italian baguette

Cuisine: Italian
Food category: Pastry

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Program steps

1	Hot air	100 %	Termination by time	00:01 hh:mm	220 °C	100 %	
2	Injection	10 n		5 s	50 ml		
3	Hot air	25 %	Termination by time	00:25 hh:mm	220 °C	100 %	

Ingredients - number of portions - 0

Name	Value	Unit
water	0.72	g
plain wheat flour	1000	g
fresh yeast	0.02	g
salt	0.02	g
balsamic vinegar	0.05	g
olive oil	0.03	g

Nutrition and allergens

Allergens: 1
Minerals: Ca, Fe, K, Mg
Vitamins: A, D, E, K

Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

Pour water into the dough processor, add balsamic vinegar, yeast and flour. Mix and only then add salt. Put the food processor on a faster mixing level and mix a smooth dough. Add olive oil 2 minutes before the end.

The dough prepared in this way is best left to rise in the kynary. As soon as the dough has at least doubled its volume, we turn it onto the work surface. Divide into 4 parts, shape and leave to rise again on the prepared baking sheet.

Bake the risen baguettes in the combi oven according to the specified program. After baking, take it out and let it cool.