



Premium Slow-Bake

Premium Slow-Bake is a multipurpose Bread & Roll improver, which is based on malt and lecithin. Dry and easily mouldable dough ensures maximum processing security. All baked products gain an intensive flavour and long lasting crispness due to the high malt content. Perfect baking results are simply produced over the direct, retarded or interrupted fermentation process.



Recipe suggestion:

Baguettes

Basic recipe

Wheat flour	10,000 kg	_____
Premium Slow-Bake	0,300 kg	_____
Yeast	0,200 kg	_____
Sea salt	0,200 kg	_____
Water	approx. 5,500 l	_____

Dough weight	16,200 kg	

Kneading time:

Approx. 3 min. slow and 6 min. fast speed.

Temperature:

The ideal dough temperature is between 25 - 26 °C.

Dough resting:

Approx. 60 min. Approx. 7,000 kg dough in greased plastic boxes.

Preparation:

Divide the dough gently with the baguette dividing machine. (20 pieces) After approx. 15 min. intermediate proofing, mould dough pieces with the baguette moulding machine. Place the formed baguettes into baguette trays and proof.

Proofing time:

Approx. 60 - 75 min. at 28 °C and 65 % humidity.

Baking process:

Take the $\frac{3}{4}$ proofed baguettes out of the proofing chamber and allow a short stabilization period. Score as desired, then place the prepared baguette trays in the oven. Set at approx. 230 °C with low steam setting. After 5 min. reduce temperature to approx. 190 °C. Approx. 5 min. before full baking time, open the damper and allow to bake to a crispy light brown.

Baking time:

Total baking time approx. 24 – 28 min.