

Aromaferm

RECIPE IDEAS

Overnight special baguette: for a more developed taste and crumb

INGREDIENTS	QUANTITIES
White bread flour or type 65	1000 g
Aromaferm Durum wheat*	20 - 40 g
Water	700 g
Salt	18 g
Bassinage water	35 to 50 g



PROCESS	
Mixing (spiral)	10 - 12 min 1st speed
Dough Temp	25° - 26°C
Bulk fermentation	30 min at 25°C, then place the dough in a retarder at 3°C for at least 12 hrs
Division	350 g
Resting Time	30 to 40 min
Shaping	Baguette shape
Final Proof	1 hr at 25°C
Baking	250°C, 20 to 22 min

Tips: add 200 g of mix seeds to to have a larger selection. 20 g of each: Sesame, Brown linseed, Golden linseed, Millet, Poppy seed, plus 100 g extra water.

* Yeast is already incorporated into the product, no need for extra addition.

La PariSienne 1886 Levures Ingrédients

An Aromaferm™ product

Aromaferm™ NATURAL FERMENTS

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