

Baguette

(Mauri Voltex Crusty)



Ingredients

	Weight (gm)
Bread Flour	1000
Mauri Voltex Crusty	5
Mauripan Instant Yeast	15
Salt	20
Cold Water	600

1. Blend all dry ingredients at low speed for 1 min.
2. Add water and mix dough at low speed for 1 min, then mix at high speed to optimal development (about 11 mins).
3. Rest the dough for 15 mins. Cover with a plastic sheet to prevent skinning.
4. Scale to desired weight (100gm) then rest for 30 mins.
5. Mould to desired shapes.
6. Proof at 40°C and RH 80% for approximately 90 - 100 mins.
7. Bake at 230°C for about 20 mins, steam 10s.
8. Baking condition varies upon oven used and dough weight.

Visit us on



@abmaurimalaysia

AB | MAURI
Passionate About Baking™

