

KOMPLET Baguette Premium 10

CONCENTRATED PREMIX FOR THE PREPARATION OF TYPICAL FRENCH BAGUETTE.
MULTIPURPOSE PRODUCT FOR THE MANUFACTURE OF A FULL RANGE OF
BAGUETTES, BAGUETTE ROLLS AND FRENCH WHITE BREAD.



Bake the best with something good!



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French Baguette

KOMPLET Baguette Premium 10	1,000 kg
Wheat flour	9,000 kg
Fresh yeast (dried yeast 0,100 kg)	0,300 kg
Water	approx. 6,200 kg
Total weight	approx. 16,500 kg

Yield:	51 pieces
Method:	
Mixing time:	3 minutes slow + 7 minutes fast
Dough temperature:	26 °C
Dough resting time:	20 minutes
Scaling weight:	320 g

Scale dough pieces of 320 g and shape long. After another 10 minutes shape long to approx. 60 cm length. Place the dough on Baguette trays and prove.

Proving time: approx. 60 minutes at 35 °C and 80 % rel. humidity

After proving leave the Baguette to dry (the dough must have a little skin). Then cut the surface 4 - 5 times. Bake with steam.

Baking temperature: 230 °C falling to 210 °C
Baking time: 23 minutes

Fougasse

KOMPLET Baguette Premium 10	1,000 kg
Wheat flour	9,000 kg
Fresh yeast (dried yeast 0,080 kg)	0,200 kg
Olive oil	1,200 kg
Water	approx. 5,000 kg

Total weight approx. 16,400 kg

Yield:	51 pieces
Method:	
Mixing time:	3 minutes slow + 8 minutes fast
Dough temperature:	24 °C
Dough resting time:	60 minutes
Scaling weight:	320 g

Shape the dough into an oval.

Proving time: 30 minutes at 35 °C and 80 % rel. humidity

After proving press the dough gently flat and cut the Fougasse with a scraper. Then leave to prove for another 30 minutes.

Baking temperature: 220 °C

Bake the Fougasse until it is golden brown.



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... something good.