















baguette

Cuisine: **German**
Food category: **Pastry**



Program steps

Preheating: 255 °C

1	 Combination	 35 %	 Termination by time	 00:05 hh:mm	 240 °C	 100 %	
2	 Hot air	 100 %	 Termination by time	 00:15 hh:mm	 180 °C	 100 %	

Ingredients - number of portions - 8		
Name	Value	Unit
water	330	ml
plain wheat flour	500	g
fresh yeast	0.01	g
salt	0.01	g
honey	0.02	g
munich malt	100	g

Nutrition and allergens	
Allergens: 1 Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	222.5 kJ
Carbohydrate	45.6 g
Fat	1.3 g
Protein	6.9 g
Water	0 g

Directions

- Dissolve yeast in warm water.
- Add half of the flour and honey and knead into a dough.
- Mix the remaining flour with salt and baking malt and spread on the dough.
- Let rise until visible cracks appear in the flour.
- Knead into a dough.
- Portion 100g of dough and shape into baguette rolls.