

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.