



 **Spiral mixer**
+ round pivot

Sourdough Baguette



Ingredients

Kg

%

flour T55	100,0	51,8
water	60,0	31,1
liquid sourdough	30,0	15,5
salt	1,7	0,9
fresh yeast	1,5	0,8
Total	193,2	100,0



Dough temperature
at the end of
the kneading phase*: **24**

*Indicative information

Recipe process

Pre-mixing

bowl-tool speed (programmed or rpm)
Time (min)

Kneader

1
4'

Kneader
(with variation)

105 then 120
3' then 1'

Kneading

bowl-tool speed (programmed or rpm)
Time (min)

2
6'

230
5'

Floor time

1h30

1h30

Dividing

350g

350g

Shaping

Sourdough
baguette

Sourdough
baguette

Oven (26 °C - 75% hygrometry)

1h10

1h10

Scoring

1 along the length

1 along the length

Baking temperature

220/230°C

220/230°C

Cooking time (min)

22'

22'