

# 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<br>Minerals:<br>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.