

Grain Explosion



This baguette will surprise you with its unique flavor and texture. Our bakers played with a unique combination of ingredients: sourdoughs and grains, combined with a unique fermentation process, the polish fermentation. This brings extra flavor and texture explosion for sure!

INGREDIENTS

Polish ingredients

	g	%
Water	180	18
Tradition flour	180	18
Fresh yeast	4	0,4
Sapora traviata	20	2

Final dough ingredients

	g	%
Flour tradition	800	80
Stone ground flour	200	20
Fresh yeast	3	0,3
Water	450	45
Salt	22	2,2
Intens Short Bite	3	0,3
Softgrain 5 CL	400	40
Total dough	2,262	

WORKING METHOD

Mixing

Mixing spiral Prepare the poolish: mix all ingredients and let rest for 3 hours. Place all ingredients in the mixer with the poolish and mix for 8 min. at first speed, 3 min. at second speed.

Dough temperature 24 °C

Bulk fermentation 30 min at ambient temperature

Scale 400 g

Intermediate proof 20 min. at ambient temperature

Make up/filling

Make up Baguette of 30 cm. Roll in Puravita decoration seeds.

Final fermentation Overnight at 4 °C, 80 % humidity

Decoration before baking

Decoration before baking Cut in one time.

Baking

Oven temperature 250 °C falling to 230 °C

Baking time 27 min.



Nutritional value per 100 g*

Energy	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
934 kJ / 221 kcal	3.7 g / 0.4 g	38 g / <0.5 g	2.84 g	7.1 g	0.78 g

* Indicative values based on theoretical calculations.



