



# BAGUETTES

🏠 Basic level



**RECIPE CREATED BY:**

Fabio Birondi  
Pastry Chef

BAGUETTE D'OR

water  
fresh yeast  
salt

10.000g  
6.000-6.300g  
250g  
200-220g

BAGUETTE D'OR g 10.000 Water g 6.000-6.300 Yeast g 250 Salt g 200-220 Kneading time: 15 minuti (spiral kneading machine) Dough temperature: 25-27°C First resting: 10 minutes at 22-24°C Weight scaling: pieces weighing 250g and 35-40cm long Second resting: 10 minutes Shaping: manual or mechanical Leavening: 60 minutes at 28-30°C with relative humidity of 80% Baking: 25-30 minutes at 240-250°C

**KNEADING:** the kneading time of 15 minutes refers to spiral kneading machines; those with plunging arms require more time. Continue in any case kneading until a smooth, elastic dough is obtained.

**RESTING:** let the dough rest according to the a.m. times.

**WEIGHT SCALING:** manual or mechanical.

**SECOND RESTING:** after having rolled up and lightly lengthened the pieces of dough, let rest for 10 minutes.

**LEAVENING:** place in rising room at 28-30°C and with relative humidity of 80% for 50-60 minutes.

**BAKING:** before carrying out the characteristic 5 or 7 diagonal cuts, leave the baguettes exposed to the air for about 5 minutes so that their surface dry out slightly. Bake at 240-250°C for 25-30 minutes. Open the valve 10 minutes before removing from oven.

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made simple.