

CONTRIBUTION

Malt Baguettes using CRAFT-MALZ



Poolish:

Wheat flour	1.500 kg
Yeast	0.030 kg
Water, approx.	1.500 l
Total weight	3.030 kg

Mixing time: 4 minutes, slow

Dough temperature: 20° C – 22° C

Standing time: approx. 3 hours in the room, subsequently overnight in the refrigerator

Malt baguettes:

Wheat flour	6.500 kg
Durum wheat semolina	1.000 kg
Poolish	3.030 kg
CRAFT-MALZ	1.000 kg
REX DURUM	1.000 kg
Salt	0.220 kg
Yeast	0.130 kg
Water, approx.	6.000 l
Chocolate drops *)	0.800 kg
Walnuts *)	1.500 kg
Total weight	21.180 kg

*) Add slowly for 1 minute.

Mixing time:	2 + 6 minutes (until the dough has left the wall of the basin)
Dough temperature:	approx. 26° C
Bulk fermentation time:	approx. 30 minutes
Scaling weight:	0.350 kg
Intermediate proof:	approx. 15 minutes
Processing:	baguettes
Final proof:	retarded fermentation at +5° C
Baking temperature:	240° C
Baking time:	25 minutes
Instructions for use:	Processing takes place as usual for baguettes. Subsequently, put into the refrigerator. The next day, allow the dough pieces to prove in a controlled way, cut and bake.

Cream cheese spread:

Cream cheese	0.250 kg
Parsley	0.005 kg
Lemon juice	as required
Salt	as required
Pepper	as required
Total weight	0.255 kg

Instructions for use:	Beat the cream cheese until creamy. Subsequently, add the parsley. Season to taste with the lemon juice, salt and pepper.
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Pan-fried fennel:

Fennel	0.800 kg
Tomatoes, dried	0.050 kg
Butter	as required
Salt	as required
Pepper	as required
Total weight	0.850 kg

Instructions for use:	Remove the outer leaves of the fennel, wash and cut into fine strips. Chop the dried tomatoes. Heat the butter in a pan, add the fennel and, covered, allow to fry for approx. 3 minutes. Season with the salt and pepper and, after cooling, lift the tomatoes under.
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Amounts for 10 pieces:

Malt baguettes	20 pieces
Cream cheese spread	0.255 kg
Sausage	40 slices
Oranges in slices	30 slices
Pan-fried fennel	0.850 kg