



BAGUETTE



<u>FOR THE DOUGH</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 2</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	<u>In grams</u>	<u>In cups</u>			
Flour	220 g	1+1/2 cups	5.9	8.5	Poolish
Salt	6 g	1 tsp	1	1	
Yeast	4 g	1+1/8 tsp	1.5	1.5	
Poolish	50 g	-	1.81	2.27	
Water	150 g	½ + 1/8 cup	3	3	
<u>TOTAL</u>			13.21	16.27	<u>INSTRUCTIONS</u>
<u>METHOD</u>					<u>OVEN TEMPERATURES</u>
<ol style="list-style-type: none"> 1. Pre-heat the oven at 200°C (OTG mode: upper rod + lower rod + fan). 2. In a bowl of a stand mixer combine flour, salt, yeast, and poolish mixture. Using the paddle attachment, slightly mix it and then add water to it and start kneading on medium speed to form a dough. 3. Once the dough is formed, transfer it to the surface, smoothen it out and then transfer the dough to a floured bowl, and let the dough rest for 15 minutes. After 15 minutes give a fold by first overlapping the long edge and then the short edge. Let it proof for 30 minutes. 					<p>OTG 200°C (upper rod + lower rod + fan)</p> <p>DECK OVEN Upper temperature – 200°C Lower temperature – 200°C</p>



<ol style="list-style-type: none"> 4. When the dough is proofed, degas it with your fingers and divide it into two equal parts. Form them in a rough round ball and keep them covered on the counter for 10 minutes. 5. Now spread it on a flour dusted surface and give it a baguette shape by taking the top corners and bringing them in the centre and then press in tightly. Now roll it downwards by pressing tightly after every roll. At the end, close the seam by pinching it and elongate it using your hands. 6. Now place the loaf for final fermentation in a flour dusted baguette tray or form a baguette tray using aluminium foil. 7. When the dough is fully proofed again, give three cuts in the centre and place them on the baking tray. 8. Now place it in the oven for baking until golden brown in color with crispy crust. 	<p>UNOX 160°C, Fan speed – 1, Humidity – 0</p>
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FOR POOLISH			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In grams	In cups			
Flour	35 g	¼ cup	0.94	1.4	
Water	35 g	2 + ½ tbsp	0.7	0.7	
Yeast	A pinch	-	0.17	0.17	
TOTAL			1.81	2.27	INSTRUCTIONS
METHOD					
<ol style="list-style-type: none"> 1. In a bowl, combine flour water and yeast, and mix it properly. 2. Keep it for 30 minute or till bubbles start to form up. 					

COST PER PORTION (in ₹)		
ELEMENTS	WHOLESALE	M.R.P.
Bread dough	6.6	8.13
TOTAL	6.6	8.13

NOTE		
Shelf life of	Room temperature	Freezer
Bread dough	-	1 month
Baked bread	3 days	-