



FOR THE	DOUGH		COSTING	<u>3</u> (in ₹)	NO. OF PORTIONS: 2
INGREDIENTS	QUA	NTITY	WHOLESALE	<u>M.R.P.</u>	ELEMENTS
	In grams	In cups			
Flour	220 g	1+1/2	5.9	8.5	
		cups			
Salt	6 g	1 tsp	1	1	Poolish
Yeast	4 g	1+1/8	1.5	1.5	
		tsp			
Poolish	50 g	_	1.81	2.27	nl
Water	150 g	1⁄2 + 1/8	3	3	JL
	5141	cup	AKINU	JU119	
TOT	AL		13.21	16.27	INSTRUCTIONS

MET<mark>HOD</mark>

- 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 the 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.

OVEN TEMPERATURES

OTG 200°C (upper rod + lower rod + fan)

DECK OVEN Upper temperature – 200°C Lower temperature – 200°C

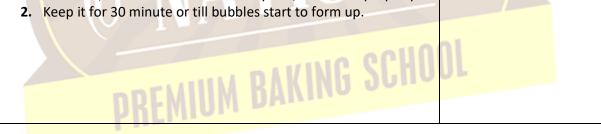


	PROVEN	
4.	When the dough is proofed, degas it with your fingers and	UNOX
	divide it into two equal parts. Form them in a rough round ball	160°C, Fan speed – 1,
	and keep them covered on the counter for 10 minutes.	Humidity – 0
5.	Now spread it on a flour dusted surface and give it a baguette	
	shape by taking the top corners and bringing the 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.	

FOR PO	<u>OLISH</u>		COSTING	<u>6</u> (in ₹)	NO. OF PORTIONS: 1
INGREDIENTS	<u>QUAN</u>	<u>TITY</u>	WHOLESALE	<u>M.R.P.</u>	
	In grams	In cups			
Flour	35 g	¼ cup	0.94	1.4	
Water	35 g	2 + ½	0.7	0.7	
		tbsp			
Yeast	A pinch		0.17	0.17	
TOT	<u>AL</u>		1.81	2.27	INSTRUCTIONS

METHOD

1. In a bowl, combine flour water and yeast, and mix it properly.



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

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