



FRANSKE GRILL BAGUETTER TIMIANKRYDRET



OPSKRIFT:

3.000 g	Fransk Flutemel (Baguette)
150 g	Vegetabilsk olie (raps)
30 g	Timian
75 g	Gær
Ca. 1675 g	Vand

FREMGANGSMÅDE:

Æltetid:	12 min 1. gear
Dejtemp:	27 °C
Liggetid:	2 x 15 min
Dejvægt:	Mini baguetter: 60 g – 10 cm – 2 snit Små baguetter: 150 g – 25 cm – 3 snit Store baguetter: 300 g – 50 cm – 4 snit.
Raskning (Direkte):	Ca. 40 min Hviletid i bageri ca. 15 min Snittes inden afbagning.
Bagetid:	Mini baguetter: 15 min Små baguetter: 20 min Store baguetter: 25 min
Temperatur:	Indsættes ved 220 °C Reduceres til 190 °C
Damp:	Ved indsætning

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