



GLUTEN-FREE BAGUETTE (Basic recipe)



<u>RECIPE:</u>	2,000 g	CREDI® Baguette Gluten-free
	40 g	Vegetable oil
	70 g	Yeast
	1,300 g	Water

<u>PROCEDURE:</u>	Kneading time:	2 + 3 min in spiral mixer
	Dough temp:	26-28 °C
	Resting time:	-
	Dough weight:	350 g, shape into baguette
	Proving time:	45-50 min, make 4 deep diagonal cuts just before baking
	Baking temp.:	250 °C reduced to 200 °C
	Steam:	Normal at insert
	Baking time:	20-22 min

For variation: before proving, brush with water and add topping like starch, seeds or kernels.

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