














ingredient variation

A-PLUS BAGUETTE

TOTAL TIME  Active 27 min Inactive 5 h 59 min	DDT  24-26°C / 75-78°F	DIFFICULTY   Advanced: mixing Advanced: shaping (baguette)	OVENS     ★Deck Combi Convection Home	YIELD / SHAPES      1 lg boule/ 2 sm boules/ bâtard bâtards 3 baguettes 4 ficelles 20 rolls
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INGREDIENTS	WEIGHT	VOLUME	%
For the Poolish			
Bread flour	108 g	¾ cup	100
Water	107 g	½ cup	100
Instant dry yeast	0.11 g	⅓ tsp	0.1
For the Dough			
① Water	14 g	1 Tbsp	3.18
Fine salt	11.4 g	1 Tbsp + 1 tsp	2.59
② Water	266 g	1¼ cups	60.45
Instant dry yeast	2.1 g	⅓ tsp	0.5
③ Bread flour	420 g	3 cups	95.45
Poolish	215 g	all from above	48.86
Liquid levain, mature see page 24	45 g	3 Tbsp	10.23
Corn flour	10 g	1 Tbsp + 1 tsp	2.27
Toasted corn flour	10 g	1 Tbsp + 1 tsp	2.27
Yield	~1.00 kg		

NET CONTENTS	Weight	%
Ingredients		
Flour	551 g	100
Corn flour	10 g	1.81
Toasted corn flour	10 g	1.81
Water	409 g	74.23
Salt	11.4 g	2.07
Yeast	2.21 g	0.4

Consume within 1 d, or freeze for up to 2 mo.

For salt, flours, substitutions, and other notes, see pages x-xiii.