

HOW TO MAKE

# Whole Wheat Baguettes

MADE WITH

Lightning

ITEM NUMBER

#30008

DESCRIPTION

Nutty whole wheat baguettes made easy with BreadPartners' versatile Lightning conditioner

RECIPE

DOUGH

White Flour	60%
Whole Wheat Flour	40%
Fresh Yeast	1%
Lightning	2%
Salt	2%
Water	63%
Total	168%



DIRECTIONS

1. Incorporate all ingredients on 1st speed for 5 minutes
2. Mix on 2nd speed until full gluten development 5-6 minutes. Desired dough temperature is 75°F
3. Bulk ferment dough for 15 minutes
4. Divide dough to 10 oz and pre-shape. Bench rest dough for 15 minutes.
5. Final shape as a baguette.
6. Proof 45 minutes at 90°F and 80% humidity.
7. Dust baguettes with flour if desired and score.
8. Bake at 420°F for 20 minutes.

