

# ENERGUS SANDWICH BAGUETTE



## Recipe

|                                    |                  |
|------------------------------------|------------------|
| Rietmann Energus Sandwich Baguette | 10.000 kg        |
| Yeast                              | 0.300 kg         |
| Water                              | 8.300 kg         |
| <b>Total</b>                       | <b>18.600 kg</b> |

## Processing

|                              |                                                                                                                                                       |
|------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Mixing Time</b>           | approx. 6 min. 1 <sup>st</sup> speed (slow)<br>6 - 10 min. 2 <sup>nd</sup> speed (fast)                                                               |
| <b>Dough Temperature</b>     | 26 - 28 °C / 79 - 83 °F                                                                                                                               |
| <b>Scaling Weight</b>        | 150 - 180 g/pc.                                                                                                                                       |
| <b>Processing</b>            | Mould the dough pieces into hot dog-shape.                                                                                                            |
| <b>Topping</b>               | Sesame seeds                                                                                                                                          |
| <b>Intermediate Proofing</b> | 10 min.                                                                                                                                               |
| <b>Final Proofing</b>        | 40 - 50 min.                                                                                                                                          |
| <b>Baking</b>                | Bake at 230 °C / 450 °F falling to 210 °C / 410 °F, with moderate steam. Open damper after two minutes and keep it open until the end of baking time. |
| <b>Baking Time</b>           | approx. 25 min.                                                                                                                                       |

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